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THE
Accomplished Housekeeper,
AND
UNIVERSAL COOK.

CONTAINING ALL THE VARIOUS
BRANCHES OF COOKERY;
DIRECTIONS FOR
ROASTING, BOILING *and* MADE DISHES,

ALSO FOR
Frying, Broiling, Stewing, Mincing, and Hashing.

The different Methods of Dressing

POULTRY, GAME, AND FISH,

And of Preparing

SOUPS, GRAVIES, CULLICES, AND BROTHS,

To dress Roots and Vegetables,

And to make all Sorts of

Pies, Puddings, Pancakes, and Fritters;

Cakes, Puffs, and Biscuits; Cheesecakes, Tarts, and Culfards; Creams and Jams; Blanc Mange, Flummery, Jellies, and Syllabubs.

The various Articles in

Candying, Drying, Preserves, and Pickling;

The Preparation of Hams, Tongues, Bacon, and of

Made Wines and Cordial Waters.

DIRECTIONS FOR CARVING.

With a Catalogue of the various Articles in Season every Month in the Year.

BY T. WILLIAMS,
AND THE PRINCIPAL COOKS AT THE LONDON AND
CROWN AND ANCHOR TAVERNS.

LONDON:
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1797.

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P R E F A C E.

THE very favourable reception the Public have been pleased to give *The Universal Cook and City and Country House-keeper*, has induced the Editors to abridge that Work, in order to bring it into a narrower compass, and by printing it in a smaller type, to accommodate it to the purchase of those, who may not choose to be at the expence of the original and elegant octavo edition.

It would be needless to enlarge on the utility of a book of this nature, the advantages of which are known and experienced by every practitioner in the culinary line. Complete as the science of Cookery may be considered at present, it will ever be subject to the variations of taste and fashion; and from this source proceeds the

A 2

great

great variety of books on this subject, which are daily claiming the patronage of the Public.

After many years practice in the most capital taverns this great metropolis produces, the Editors have had frequent occasions to deviate from the printed directions found in books of this kind, sometimes by altering, but more frequently by reducing the number of ingredients, and thereby rendering them more simple and less expensive, though equally salutary to the constitution, and grateful to the palate.

It will from hence follow, that the Editors do not presume to arrogate to themselves the reputation of having ushered into the world a Work entirely new, which indeed could not be expected; but they flatter themselves, that the alterations they have made in the different receipts, the new ones added, and the methodical manner in which the whole is arranged, will, in some degree, entitle them to the patronage of the Public. The generous support

PREFACE.

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support the above Work has already received, affords them the most flattering satisfaction.

What has been said of the octavo edition, is applicable to this abridgement, which is almost literally copied from it: As a book of Cookery, it must be equally valuable with the original: and the method of brewing malt liquors, the management of the poultry and the dairy, and the kitchen, and fruit-gardens, which are here omitted, will, perhaps, be of little consequence to the purchasers of this book.

THE EDITORS.

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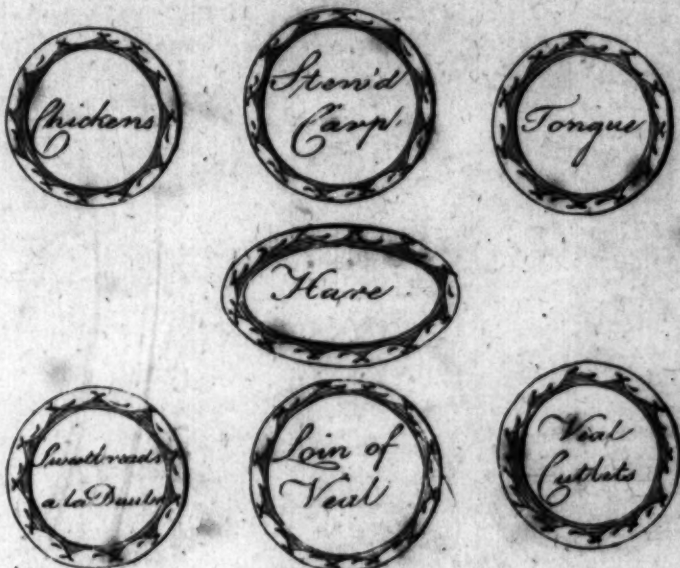
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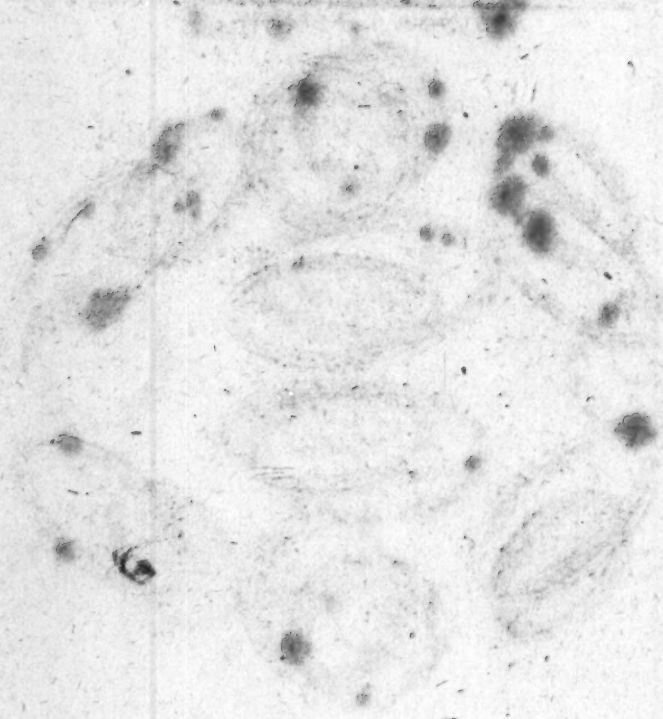
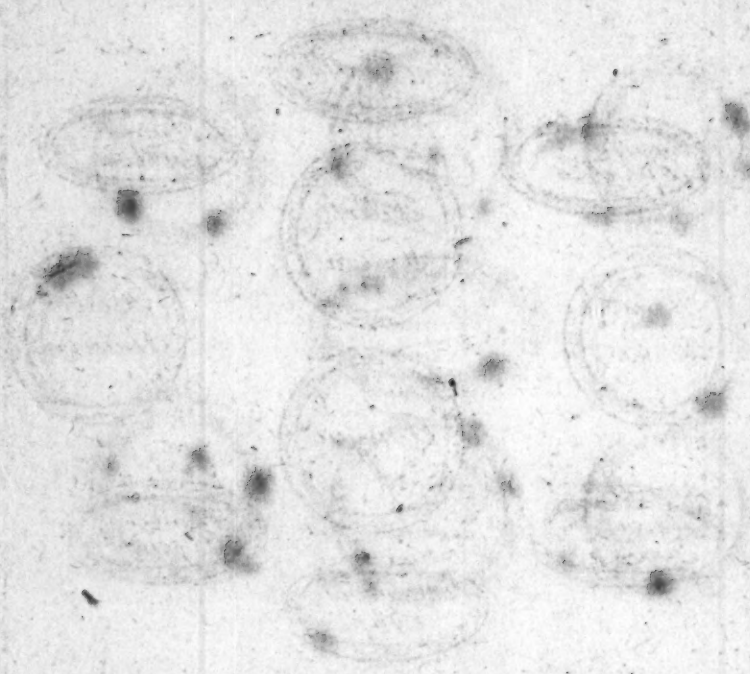
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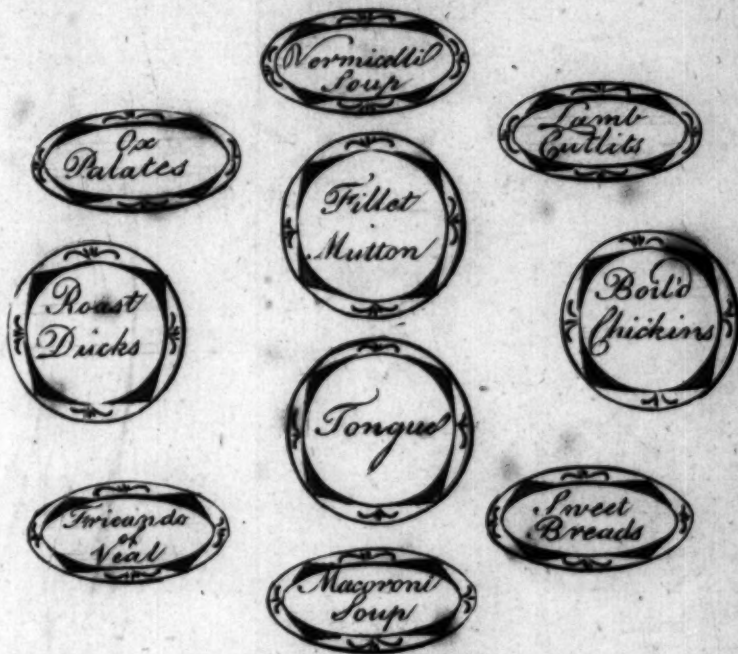


PLATE 1
THE STONE AGE
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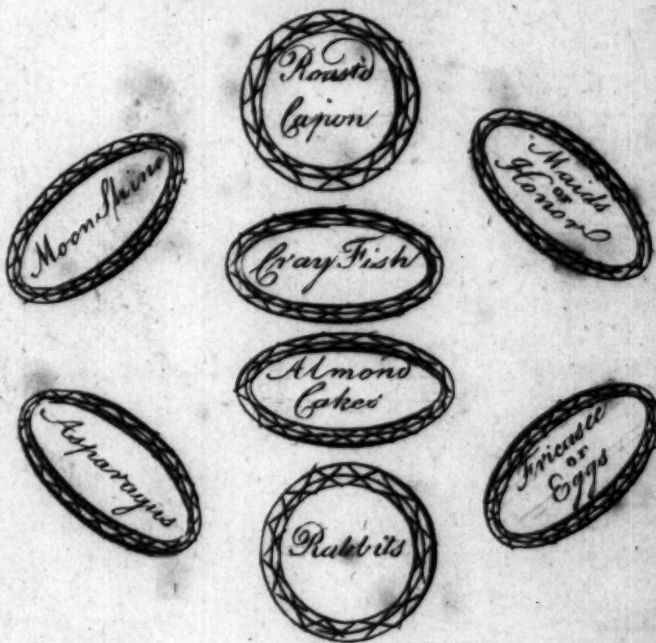


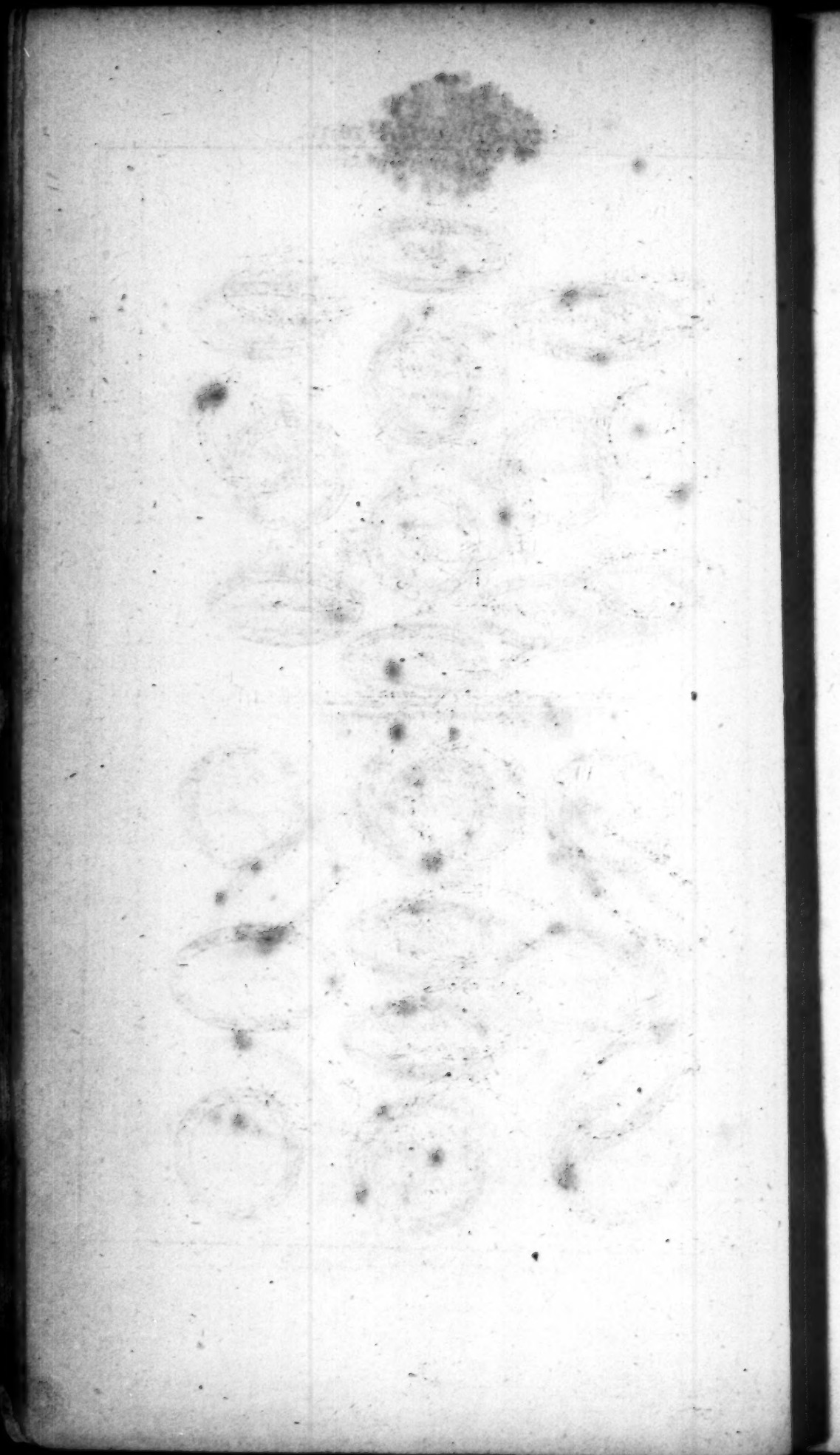
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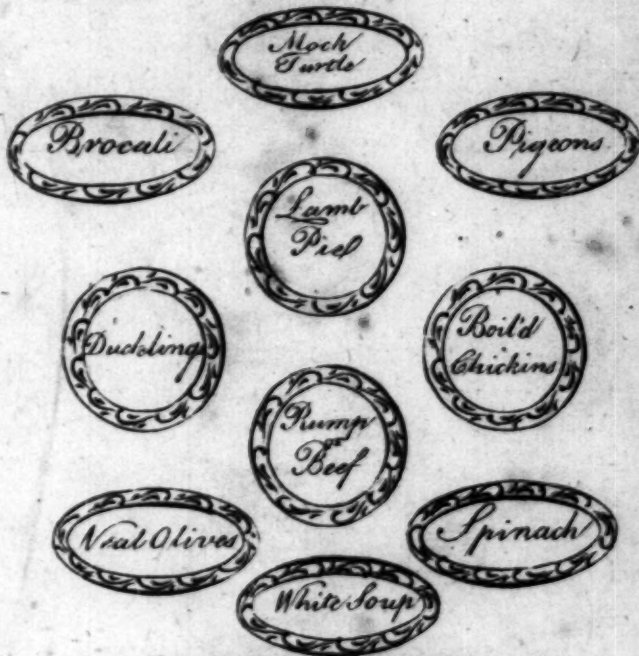
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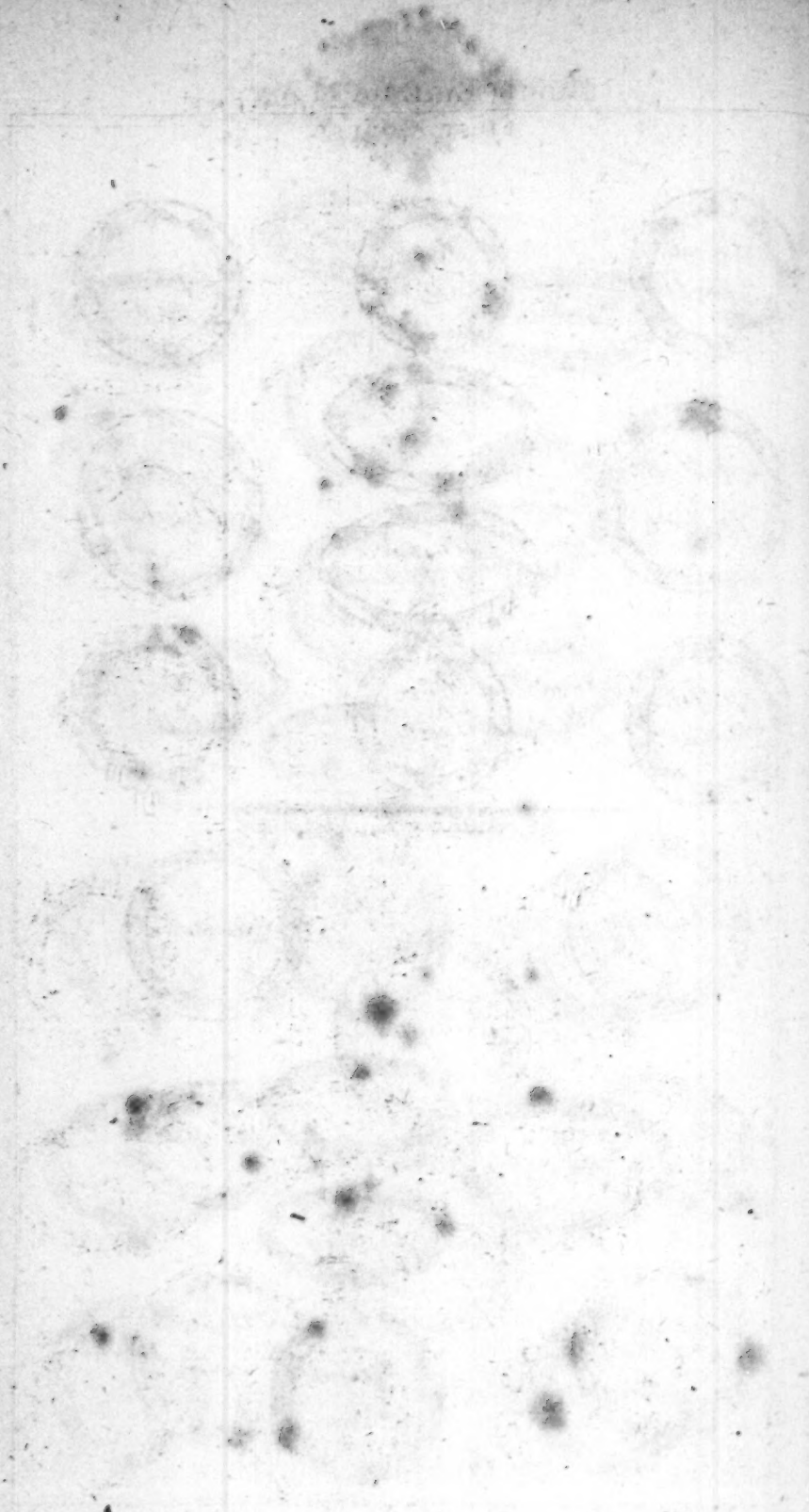
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FIRST COURSE



SECOND COURSE





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SECOND COURSE



PLATE I

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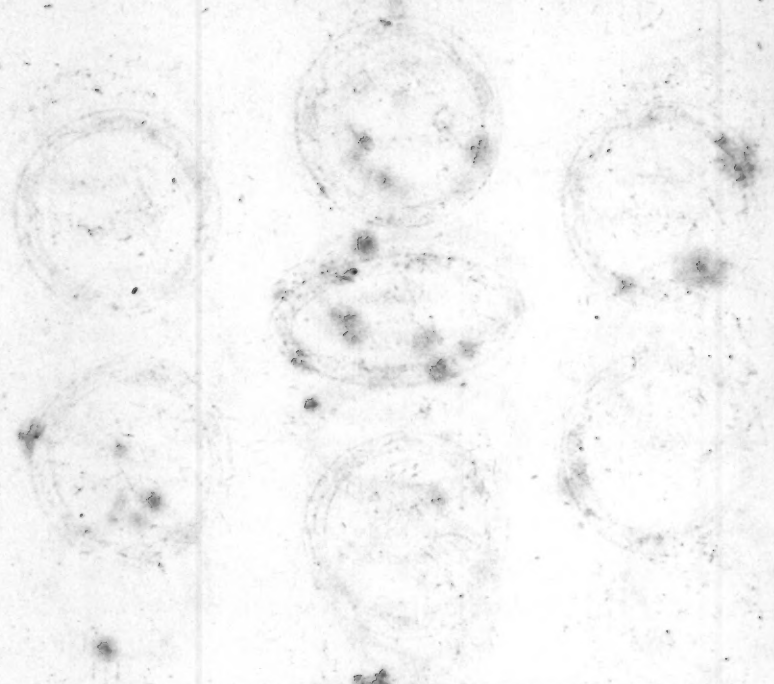
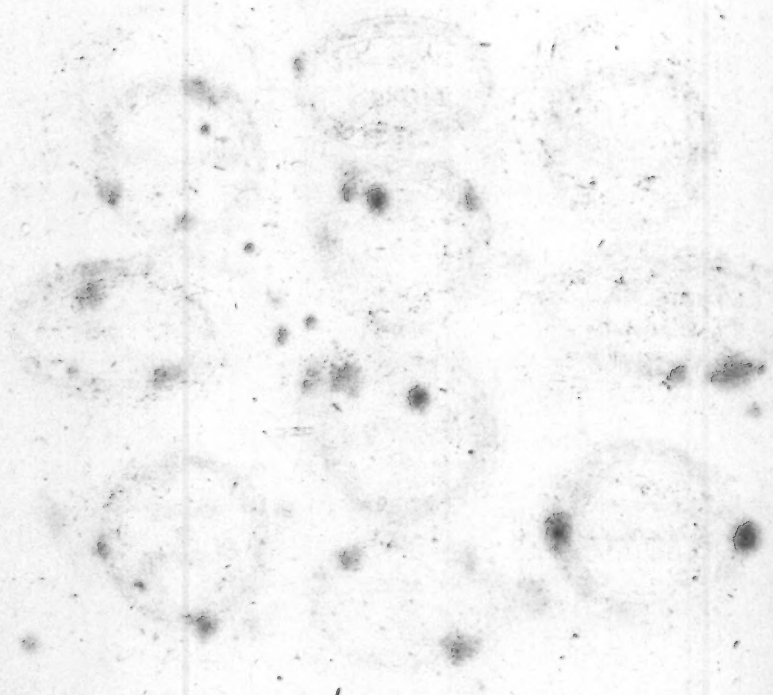


Fig. 13. 14. 15. 16. 17. 18. 19. 20. 21. 22. 23. 24.



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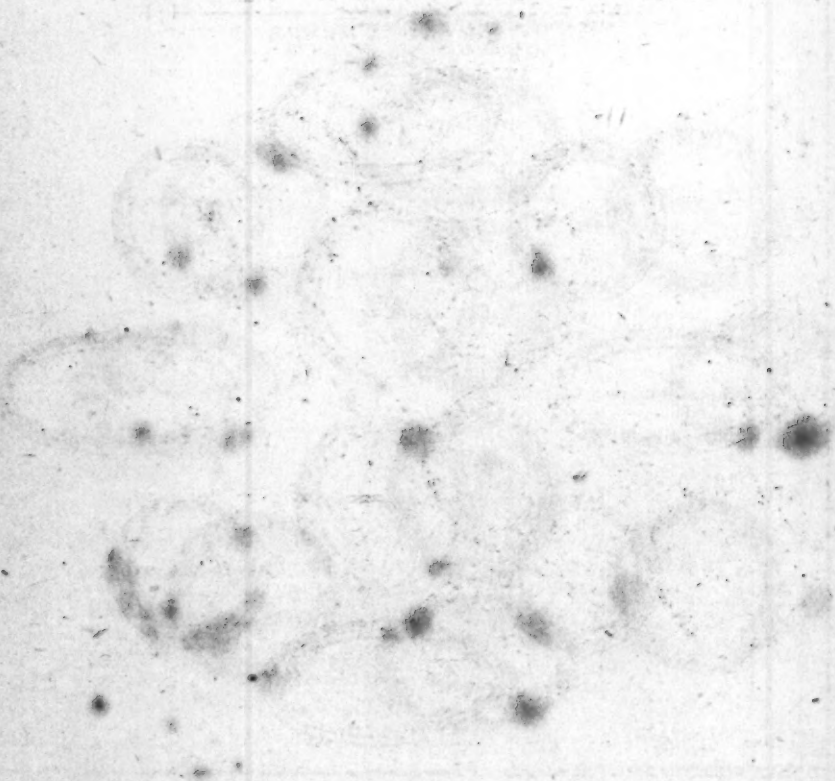
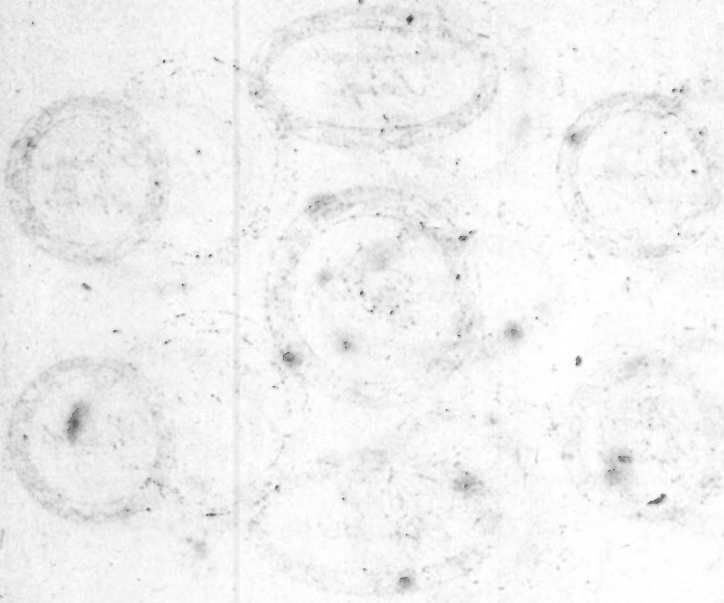


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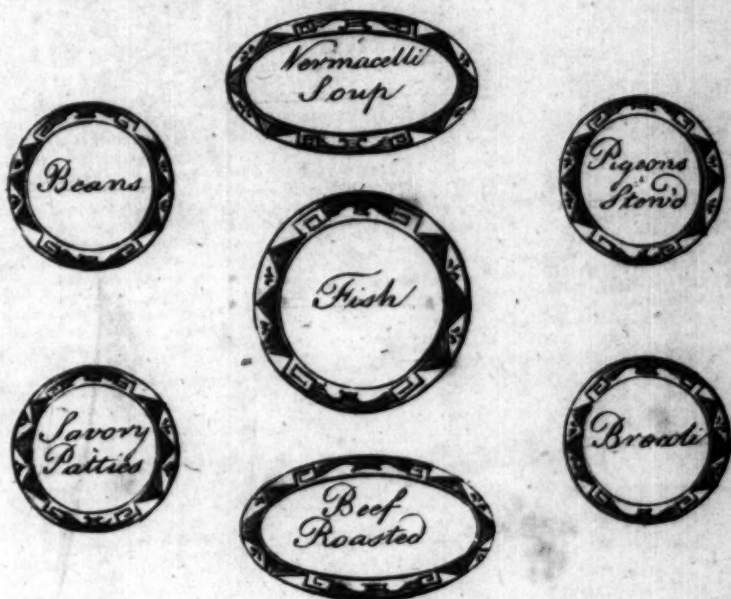
Benjamin Franklin

1757

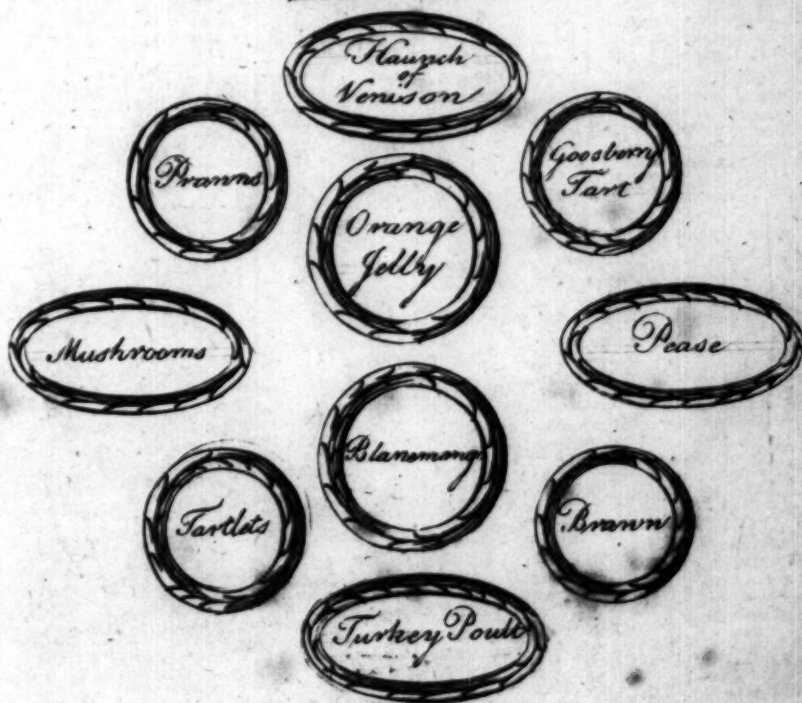


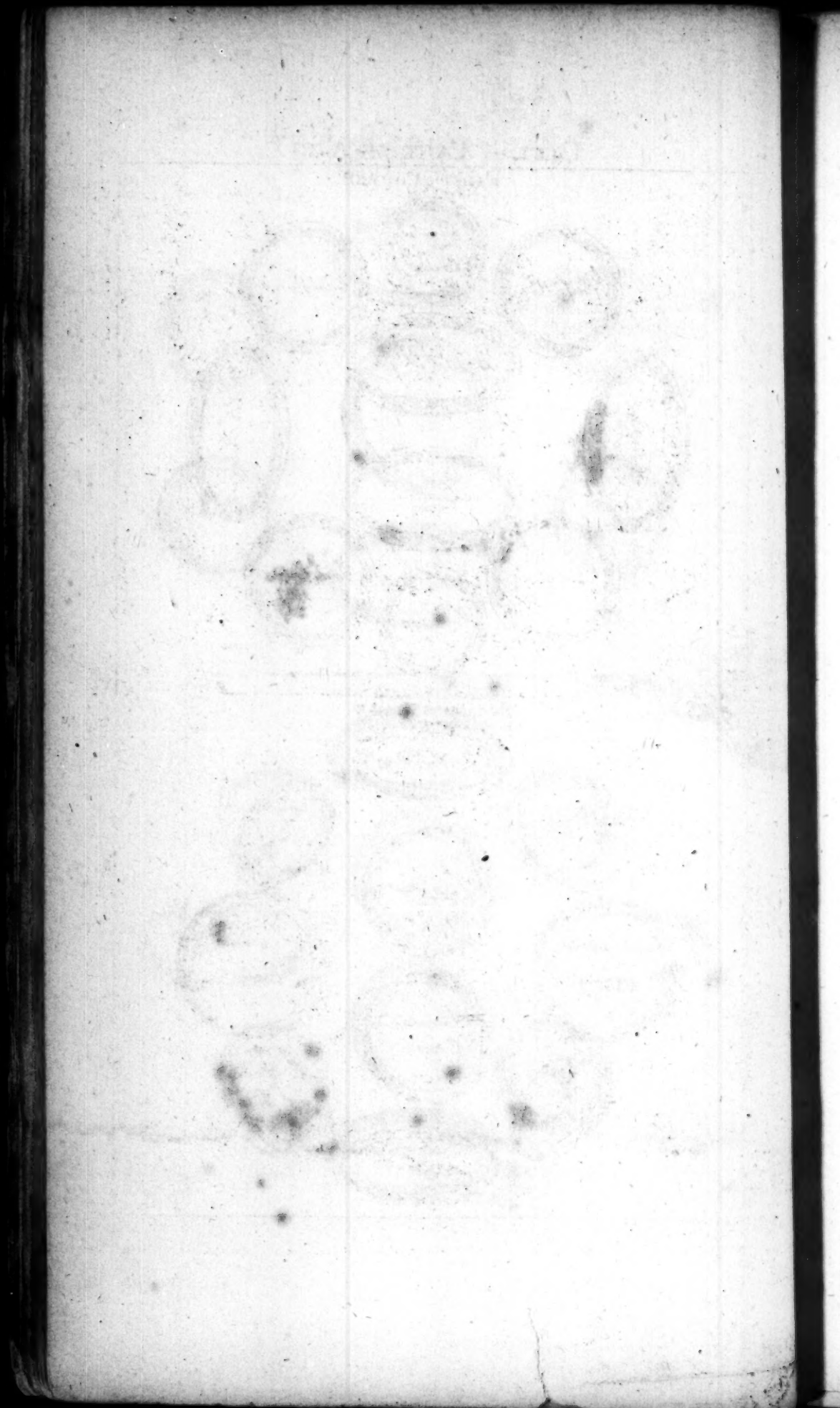
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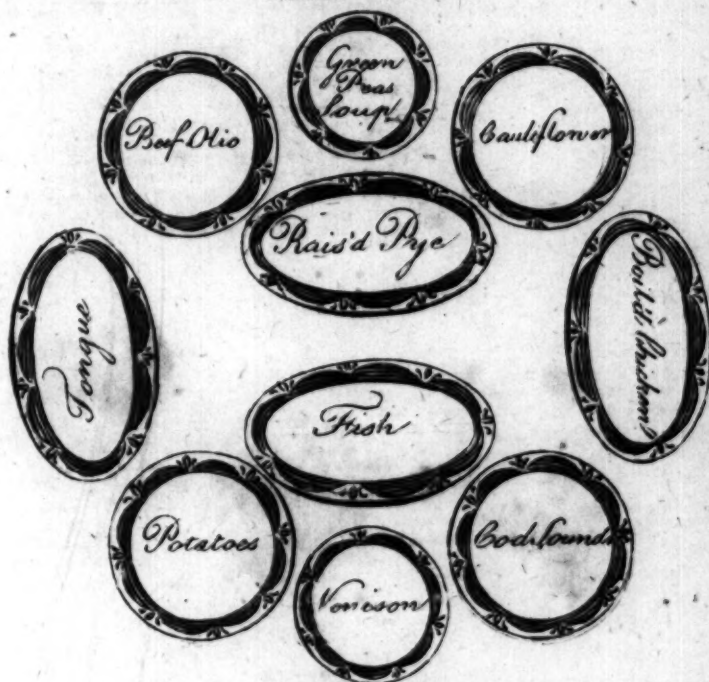
SECOND COURSE



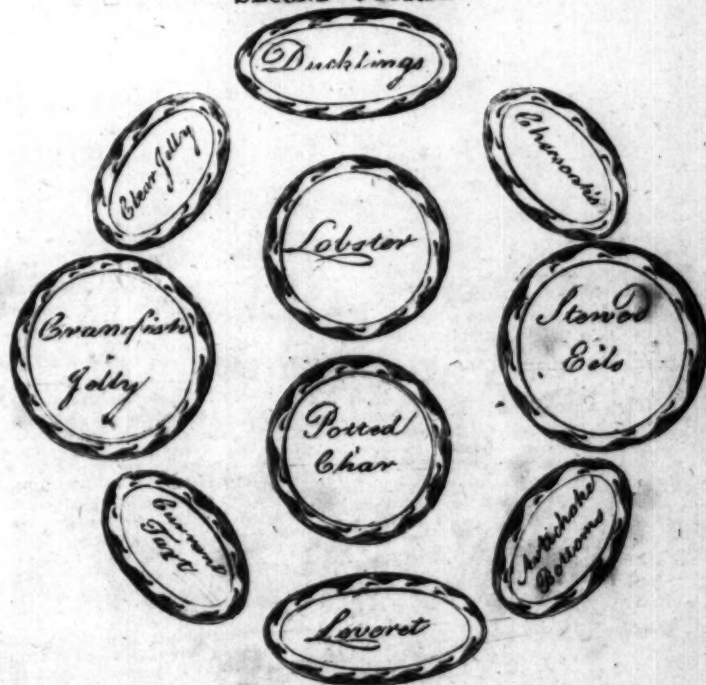


BILL of FARE for AUG^r

FIRST COURSE



SECOND COURSE



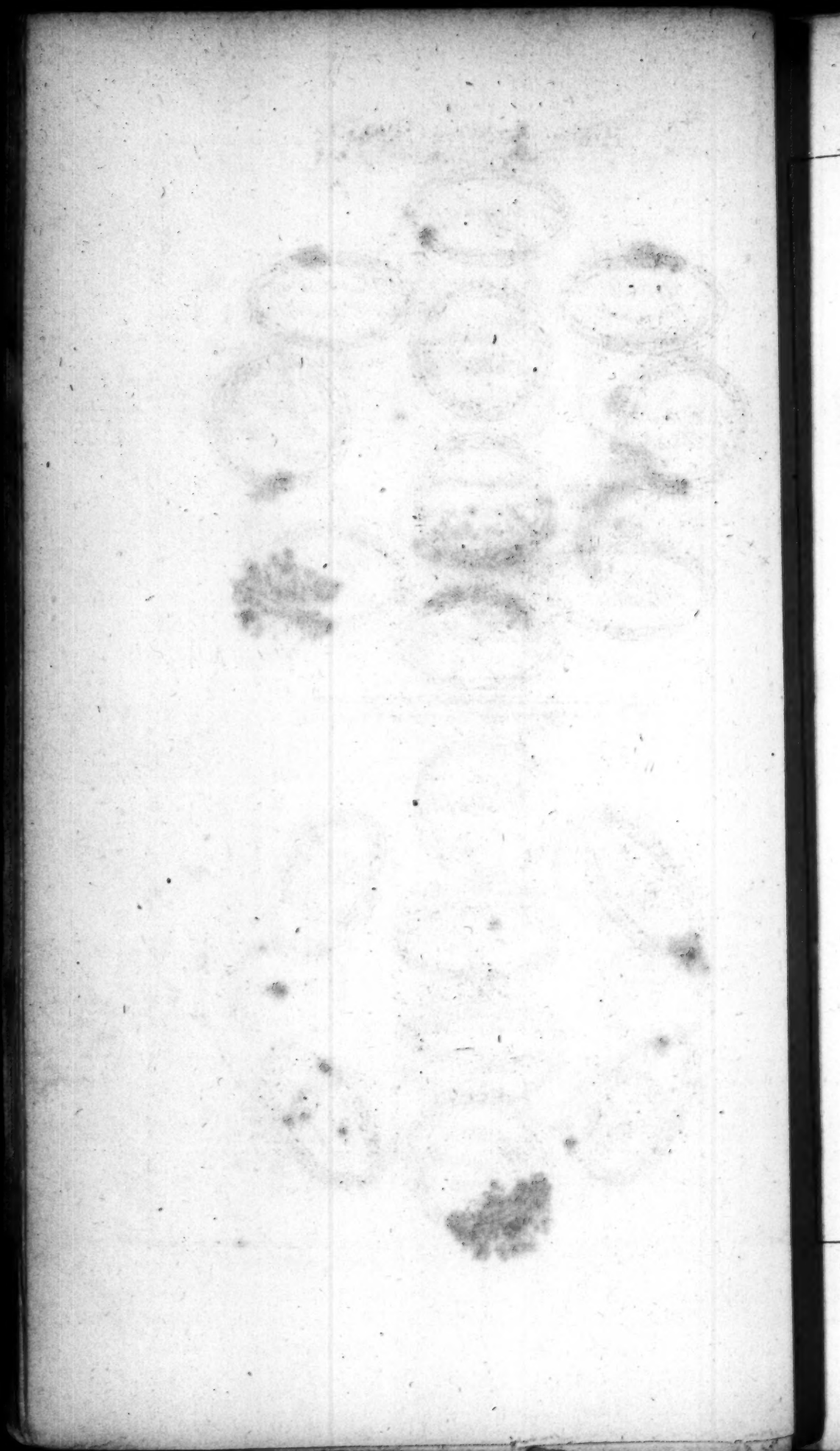
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FIRST COURSE



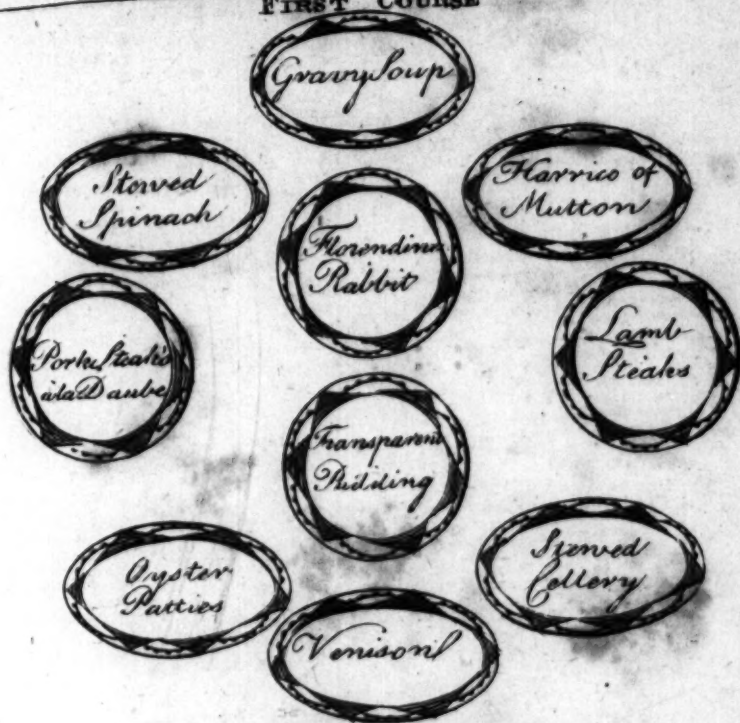
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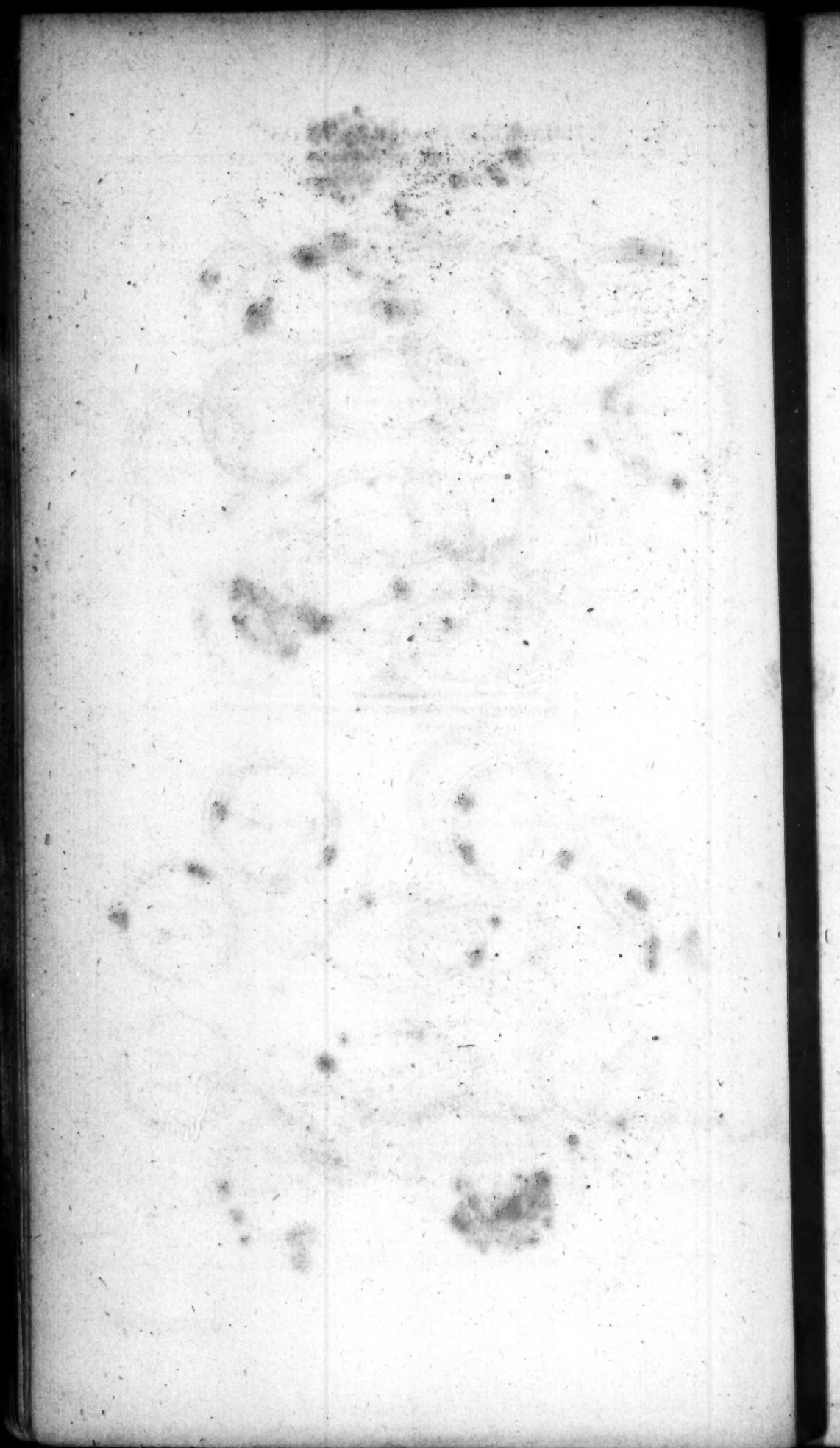
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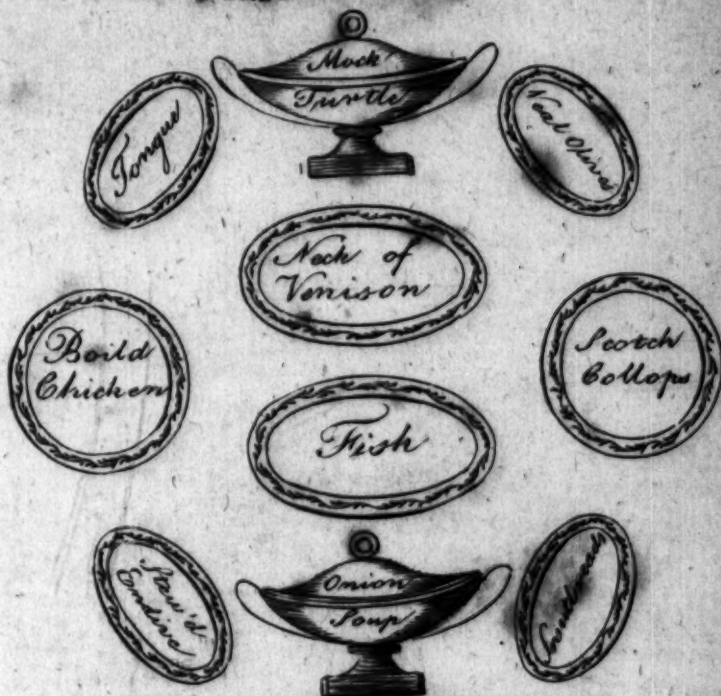
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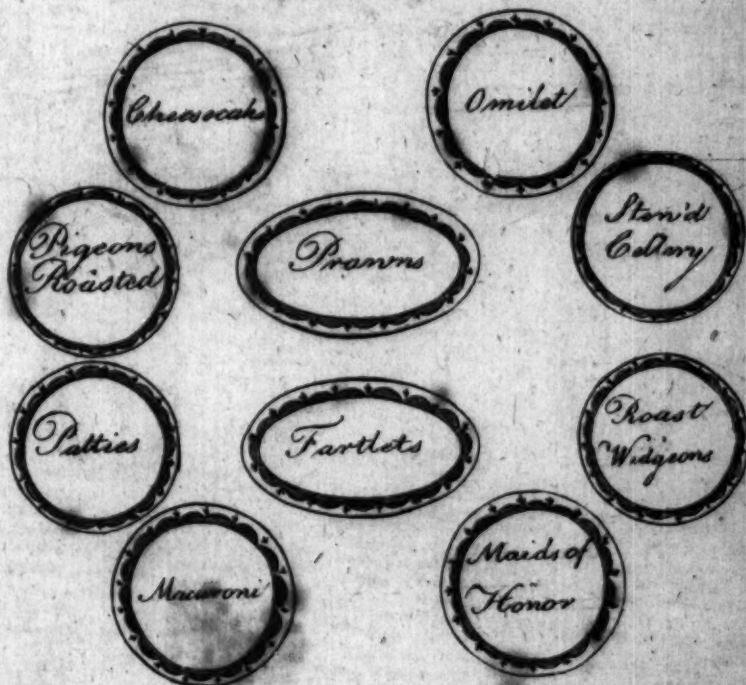


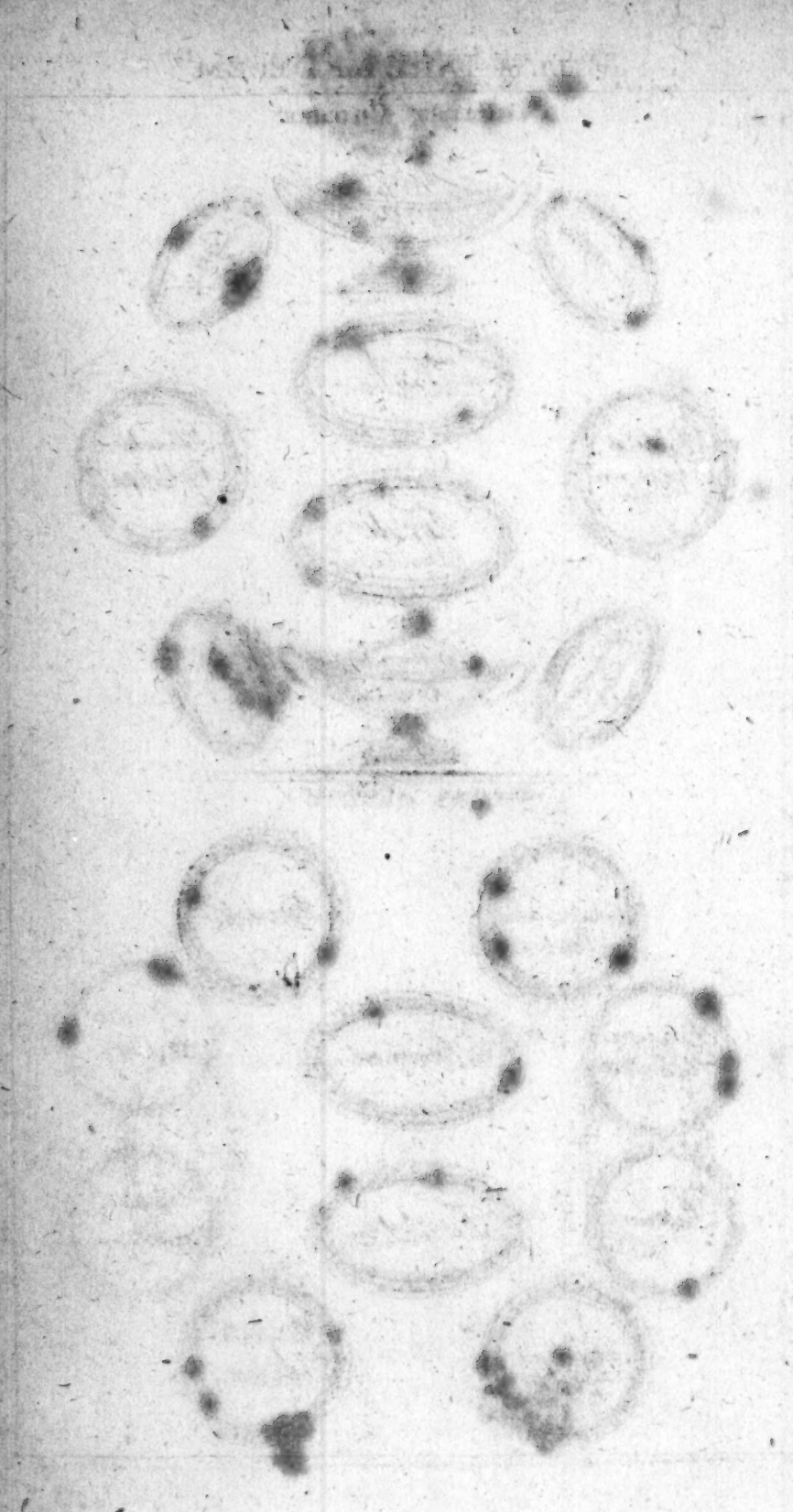
BILL of FARE for NOV^R

FIRST COURSE



SECOND COURSE





BILL of FARE for DECEMBER

FIRST COURSE



SECOND COURSE



2

THE
Accomplished Housekeeper.

General Observations.

BEFORE we enter on the practical part of the Cook's business, it may not be improper to make a few *general observations*, which are as necessary to be attended to as any part of the culinary profession. The first and most important of all these is *cleanliness*, not only in their own persons, but also in every article used in the kitchen. To the want of a due attention to copper vessels badly tinned or decayed, and soups or broths that have been suffered to remain in them all night, many people have unhappily lost their lives, of which the melancholy affair at Salt-hill is a fatal proof. To prevent any thing of this kind, the cook should be particularly careful, in families where copper utensils are used, frequently to inspect them, and see that no part of the copper be uncovered with tin; and be careful likewise to wipe them perfectly dry after they have been used, as the least moisture left in them may produce verdigrease, which may affect the health, if not endanger the lives, of some part of the family. A kitchen properly supplied with utensils, kept neat and clean, is an ornament to a house, and a credit to the cook.

B

Pieces

Pieces in a Bullock.

THE *Head* includes the tongue and palate. The *Entrails* consist of the sweetbread, kidneys, skirts, and tripe; as also the double, the roll, and the reed-tripe.

The *Fore Quarter* consists of the haunch, and includes the clod, marrow-bone, shin, and the sticking-piece, that is the neck end. The leg of mutton piece, which has part of the blade bone. The chuck, the brisket, fore ribs, and middle rib, which is called the chuck-rib.

The *Hind Quarter* consists of the sirloin and rump, the thin and thick flank, the veiny piece, the isch bone, or chuck bone, buttock, and leg.

Pieces in a Calf.

The *Head* and *Inwards* are the pluck, which contains the heart, liver, lights, nut and melt, and what they call the skirts, (which eat finely broiled) the throat sweetbread, and the wind-pipe sweetbread, which is the finest.

The *Fore Quarter* is the shoulder, neck, and breast.

The *Hind Quarter* is the leg, the knuckle, fillet, and loin.

Pieces in a Sheep.

The *Head* and *Pluck*, which includes the liver, lights, heart, sweetbread, and melt.

The *Fore Quarter* is the neck, breast, and shoulder.

The *Hind Quarter* includes the leg and loin. The two loins together are called a saddle or chine of mutton.

Pieces

Pieces in a Lamb.

The *Head* and the *Pluck*, which includes the liver, lights, heart, nut and melt. There is also the fry, which is the sweetbreads, lambs stones, and skirts, with some of the liver.

The *Fore Quarter* includes the shoulder, neck, and breast together.

The *Hind Quarter* includes the leg and loin. This is in high season at Christmas, but lasts all the year.

Grass Lamb comes in season in April or May, according to the season of the year, and holds good till the middle of August.

Pieces in a Hog.

The *Head* and *Inwards*, including the hasslet, which are the liver and crow, kidney, and skirts. Also the chitterlins, and the guts, which are cleaned for sausages.

The *Fore Quarter* is the fore loin and spring. If it be a large hog, you may cut off a spare rib.

The *Hind Quarter* consists of only the leg and loin.

A *Bacon Hog* is cut in a different manner, because of making hams, bacon, and pickled pork. Here you have fine spare-ribs, chines, and griskins, and fat for hog's-lard. The liver and crow are much admired fried with bacon; the feet and ears are both equally good soufed.

Pork comes in season at Bartholomew-tide, and holds good till about Lady-day.

ROASTING.

THE fire must be prepared according to the weight and size of what is to be roasted. If it be any thing small or thin, a brisk fire will be necessary, in order that it may be done quick; but if it be a large joint, it will require a strong fire that has lain some time to cake. It is a very good custom to put a little salt and water in the dripping-pan, with which you may at first baste your meat. As soon as the fire has dried it, you may throw a little flour over it, and then baste it with butter. This will give an agreeable colour to your meat. Take care to keep the meat at a proper distance from the fire; because, if it once gets scorched, it will make the outside hard, and will prevent the fire from having a proper effect on the meat, so that it will appear to be thoroughly cooked, while it may be nearly raw within side. A clear fire, and often basting the meat, are very essential points to be observed by the cook. Any kinds of wild-fowl require a brisk fire; but care must be taken not to roast them too much, as that spoils them. Tame fowls require a longer time, as they are not so soon heated through as the wild sort; and they must be often basted, as that keeps up the froth, makes them more plump, and gives an addition to their colour. Geese and pigs require a good fire, and should turn quick. In order to prevent hares and rabbits from appearing bloody at the neck when they be cut up, when they are half roasted, cut the neck skin, and the blood will then run out. These require time and care. Every thing will
require

require more roasting in frosty than in mild weather. It is an improper method, though practised by some cooks, to salt the meat before it be put to the fire, for that draws out the gravy. Take care that the spit be clean, for a spit mark is very disagreeable. When your meat is done, flour and baste it just before you take it up, when it will have a nice froth, and make a better appearance.

To roast Ox Palates.

First boil your palates tender, then blanch them, cut them into pieces about two inches in length, and lard one half with bacon. Have ready two or three pigeons, and two or three chicken-peepers, which must be drawn, trussed, and filled with force-meat. Having larded one half of them, put them on a bird-spit thus: a bird, a palate, a sage leaf, and a piece of bacon, and so on till you have spitted the whole. Parboil and blanch some lambs and cocks stones, lard them with little bits of bacon, large oysters parboiled, and each larded with a piece of bacon. Put these on a skewer, with a little bit of bacon and a sage leaf between them. Tie them on the spit and roast them. Beat up the yolks of three eggs, some nutmeg, a little salt, and crumbs of bread. Baste them with these all the time they are roasting, and have ready two sweetbreads, each cut in two, some artichoke bottoms quartered and fried, and then rub the dish with shalots. Pile the birds one upon another in the middle, and lay the other things round them all separate by themselves. Have your sauce ready, which must be made of a pint

of good gravy, a quarter of a pint of red wine, an anchovy, the oyster liquor, and a piece of butter rolled in flour. Boil all these together, and pour them into the dish, with a little juice of lemon; and the lemon itself you may make use of as a garnish.

To roast a Bullock's Heart.

As we have already given general directions for roasting joints of beef, we presume there is no occasion for repeating it here: we shall confine ourselves to the manner of dressing the smaller parts of the ox. To roast a bullock's heart, mix crumbs of bread with some chopped suet, or a piece of butter; add some chopped parsley, sweet marjoram, grated lemon peel, pepper, salt, and nutmeg, and the yolk of an egg. Stuff the heart with this, and either roast or bake it. You may, if you please, lard it with bacon. Put a little red wine into the gravy, and serve it up, with melted butter and currant jelly in boats.

A Fillet of Veal with Collops.

Cut what collops you want; then take a small fillet of veal, and fill the udder full with force-meat. Roll it round, tie it with packthread across, and roast it. Lay your collops in the dish, and your udder in the middle. Garnish your dishes with lemon.

To roast a Calf's Head.

First wash the head perfectly clean, then take out the bones, and dry the head well with a cloth. Make a seasoning of pepper, salt, beaten mace,

mace, nutmeg, cloves, some fat bacon cut very small, and some grated bread. Strew this over it, roll it up, skewer it with a small skewer, and tie it with tape. Roast it, and baste it with butter. Make a rich veal gravy, thickened with butter and rolled in flour. Some like mushrooms and the fat part of oysters; but you may either use or omit these, as you please.

A Calf's Heart roasted.

Fill the heart with the following forcemeat. Take the crumb of half a penny loaf, a quarter of a pound of beef suet chopped small, a little parsley, sweet marjoram, and lemon peel, mixed up with a little pepper, salt, nutmeg, and the yolk of an egg. Having filled the heart with this forcemeat, lay a veal caul on the stuffing, or a sheet of writing paper, to keep it in its place. Put into a Dutch oven, and keep turning it till it be thoroughly roasted. When you dish it up, lay slices of lemon round it, and pour good melted butter over it.

To roast a Haunch of Mutton Venison-Fashion.

Cut a hind quarter of mutton venison-fashion, and let it steep in the sheep's blood five or six hours. Then let it hang, in cold dry weather, for three weeks, or as long as it will keep sweet. Rub it with a cloth, then rub it over with fresh butter, and strew some salt and a little flour over it. Butter a sheet of paper, and lay over it, and another over that, or some paste, and tie it round. If it be a large joint, it will take two hours and a half roasting. Before you take it up, take off the paper, or paste, and baste it well

with butter, and flour it. Let the jack go round quick, that it may have a good froth. Make use of gravy and currant jelly for your sauce.

Neck of Mutton dressed like Venison.

Cut a large neck before the shoulder is taken off, rather broader than usual, and the flap of the shoulder with it, to make it look handsome. Stick the neck all over in little holes with a sharp pen-knife, and pour a little red wine upon it. Let it lie in the wine four or five days, and rub it three or four times a day. Then take it out, and hang it for three days in the open air out of the sun, and dry it often with a cloth, to keep it from musting. When you roast it, baste it with the wine it was steeped in, if any be left; if not, use fresh wine. Put white paper three or four folds to keep in the fat, and roast it thoroughly. Then take off the skin, froth it nicely, and send it up to table.

Leg of Mutton roasted with Oysters.

Make a forcemeat of beef suet chopped small, the yolks of eggs boiled hard, with three anchovies, a small bit of onion, thyme, savory, and about a dozen or fourteen oysters, all cut fine; some pepper, salt, grated nutmeg, and crumbs of bread, mixed up with raw eggs. Stuff the mutton in the thickest part under the flap, and at the kuckle. You may make your sauce of some oyster liquor, an anchovy, a little red wine, and some more oysters stewed, and laid under the mutton.

To roast a Pig.

Take a fine fat young pig, and stick it just above the breast bone; but mind that your knife touches the heart of it, otherwise it will be a long time in dying. When it is dead, put it a few minutes into cold water, and then rub it over with a little rosin beat exceedingly fine, or with its own blood. Put it for half a minute into a pail of scalding water, and then take it out. Lay it on a clean table, and pull off the hair as quick as possible; but if it does not come clean off, put it in again. When you have made it perfectly clear of the hair, wash it in warm water, and then in two or three cold waters, to prevent the rosin tasting. Cut off the fore feet at the first joint, make a slit down the belly, and take out all the entrails. Put the liver, heart, and lights, to the pettitoes, wash it well with cold water, dry it exceedingly well with a cloth, and hang it up. When you roast it, put in a little shred sage, a tea-spoonful of black pepper, two of salt, and a crust of brown bread. Spit your pig, and sew it up. Lay it down to a brisk clear fire, with a pig-plate hung in the middle of the fire. When your pig is warm, put a lump of butter in a cloth, and rub your pig often with it while it is roasting. A large one will require an hour and a half roasting. When your pig is of a fine brown, and the steam draws near the fire, take a clean cloth, rub your pig quite dry, then rub it well with a little cold butter, and it will help it to crisp. Take a sharp knife, cut off the head, take off the collar, and then take off the ears and jaw-

B 5

bone,

bone, which split in two. When you have cut the pig down the back, which must be done before you draw the spit out, lay your pig back to back on the dish, the jaw on each side, the ears on each shoulder, and pour in your sauce, garnish with a crust of brown bread grated, and send it up to table.

Hind Quarter of a Pig dressed Lamb Fashion.

Take the hind quarter of a large roasting pig, at the time of the year when house-lamb is very dear. Take off the skin and roast it, and it will eat like lamb. Half an hour will roast it. You may serve up with it either a sallad or mint sauce.

To barbacue a Leg of Pork.

Roast a leg of pork before a good fire, put into the dripping-pan two bottles of red wine, and baste your pork with it all the time it is roasting. When it is enough, take up what is left in the pan, put to it two anchovies, the yolks of three eggs boiled hard and finely pounded, with a quarter of a pound of butter and half a lemon, a bunch of sweet herbs, a tea-spoonful of lemon-pickle, and a spoonful of catchup. Boil these a few minutes, then take up your pork, and cut the skin down from the bottom of the flank in rows an inch broad, raise every other row, and roll it to the shank. Strain your sauce, and pour it in boiling hot. Garnish with oyster patties and green parsley, and send it up to table.

To roast a Fowl with Chesnuts.

Roast some chesnuts very carefully, so that they may not be burnt, and then take off the skins,

skins, and peel them. Cut about a dozen of them small, and bruise them in a mortar. Par-boil the liver of the fowl, bruise it, and cut about a quarter of a pound of ham or bacon, and pound it. Then mix them all together, with a good quantity of chopped parsley, sweet herbs, some mace, pepper, salt, and nutmeg. Mix these together, put it into your fowl, and roast it. The best way of doing this is to tie the neck, and hang it up by the legs to roast with a string, and then baste it with butter. For sauce, you may take the rest of the chesnuts peeled and skinned, put them into some good gravy, with a little white wine, and thicken it with a piece of butter rolled in flour. Then lay your fowl in the dish, pour in the sauce, garnish with lemon, and send it up to table.

To dress a Turkey.

Having boned your turkey, make the following forcemeat. Cut the flesh of a fowl small, and beat a pound of veal in a mortar, with half a pound of beef suet, as much crumbs of bread, some mushrooms, truffles, and morels cut small; a few sweet herbs and parsley, with some nutmeg, pepper, and salt, a little beaten mace, and some lemon peel. Mix all these together with the yolks of two eggs, put it into your turkey, and roast it. Make your sauce of good gravy, and put into it mushrooms, truffles, and morels. You may lard your turkey, if you please.

Another Method.

Having cut your turkey down the back, and boned it with a sharp knife, with a forcemeat,

made as above directed, fill up the places where the bones came out, and fill the body, so that it may look just as it did before it was boned. Then sew up the back, and roast it. Be sure to leave the pinions on. Put good gravy into the dish, and garnish with lemon. You may use oyster sauce, celery sauce, or any other sauce you please.

To roast a Rabbit Hare Fashion.

Lard your rabbit with bacon, and then roast it as you do a hare. Make a gravy sauce; but, if you do not lard it, make the following white sauce. Take a little veal broth, boil it up with a little flour and butter to thicken it, and add a gill of cream. Keep it stirring one way till it is smooth, and then put into a boat.

To roast a Hare.

Having cased your hare, and properly trussed it for dressing, make a stuffing of a large slice of bread crumbled very fine; put to it a quarter of a pound of beef marrow, or suet, the like quantity of butter, the liver boiled and shred fine, a sprig or two of winter savory, a bit of lemon-peel, an anchovy, a little chyan pepper, and half a nutmeg grated. Mix these well together with a glass of red wine and two eggs, put into the belly of the hare, and sew it up. When you have spitted, and put it down to roast, put into your dripping-pan a quart of milk, and keep basting your hare with it till there is little left. When it is nearly done, dredge it with flour, and baste it with butter till it is properly frothed. If it is but a small hare, it will take about an hour and half; and, if a large one, two hours.

hours. When it is done, put it into your dish, and serve it up with plenty of good rich gravy, and some currant jelly warmed in a cup. Or, you may take a pint of red wine, and put into it a quarter of a pound of sugar; set it over a slow fire, and let it simmer for a quarter of an hour; then take it off, and pour it into a bason or sauceboat.

To roast Woodcocks or Snipes.

These birds are so peculiar from all others, that they must never be drawn for roasting. Having spitted them, take the round of a three-penny loaf, and toast it nicely brown. Then lay it in a dish under the birds; and when you put them to the fire, baste them with a little butter, and let the trail, or gut, drop on the toast. When they are done, put the toast in the dish, and lay the birds on it. Pour about a quarter of a pint of gravy into the dish, and set it over a lamp or chafing-dish for three or four minutes, and send them up hot to table. A woodcock will take about twenty minutes roasting, and a snipe fifteen.

To dress Ruffs and Reifs.

These birds, which are principally found in Lincolnshire, may be fatted, like chickens, with bread, milk, and sugar. They fatten very fast, and will die with fat if not killed at the proper time. Draw and truss them cross-legged, like snipes, and then roast them. For sauce, have some good gravy thickened with butter, and put a toast under them.

To

To dress Plovers.

Roast green plovers like a woodcock, without drawing, and let the trail-run upon a toast. Have good gravy for sauce. Grey plovers must be stewed. Make a forcemeat for them with the yolks of two hard eggs bruised, some marrow cut fine, artichoke bottoms cut small, and sweet herbs, seasoned with pepper, salt, and nutmeg. Stuff the birds, then put them into a saucepan with good gravy sufficient to cover them; then put in a glass of white wine, and a blade of mace. Cover them close, and let them stew very gently till they are tender. Then take up the plovers, lay them in a dish, keep them hot, and put in a piece of butter rolled in flour to thicken the sauce. Let it boil till it is smooth, squeeze into it a little lemon, skim it clean, and pour it over the birds.

Quails and Ortolans.

These birds may be spitted sideways, and roasted with a vine leaf between them. Baste them with butter, and when they are ready, serve them up with fried crumbs of bread round the dish.

To roast Venison.

As soon as you have spitted your venison, lay over it a large sheet of paper, and then a thin common paste, with another paper over that. Tie it fast, that the paste may not drop off; and, if the haunch be a large one, it will take four hours roasting. As soon as it is done enough, take off both paper and paste, dredge it well with flour, and baste it with butter. As soon

soon as it becomes of a light brown, dish it up with brown gravy, or currant jelly sauce, and send up some in a boat.

BOILING.

MUCH care, nicety, and attention, are required in boiling all sorts of meat, but particularly veal; to boil which properly, you must fill your pot with a proper quantity of soft water. Having dusted your veal with flour, put it in your pot over a strong fire. The custom of putting in milk to make it white is useless, and had perhaps be better left out. Oatmeal has no better effect than milk, and flour is certainly better than either, when dusted on the meat. Be sure to skim it well, for every thing will throw up a scum, and if that be suffered to boil down, it will give a black cast to the meat. The meat must have plenty of water, and boil very slowly, which will give a plump appearance to the veal. To let any sort of meat boil fast is a great error, as it hardens the outside, prevents the water from properly penetrating, and gives a disagreeable colour to the meat. It is a general rule in boiling meat, to allow a quarter of an hour to every pound; but a leg of veal of twelve pounds, will require three hours and a half boiling, for the slower it boils the better. All sorts of fresh meat may be put in when the water boils, but salt meat when the water is warm; though there are many experienced cooks who always put the meat in when the water is cold, as they say it thereby gets warm

warm to the heart before the outside gets hard. To boil a leg of lamb of four pounds weight, you must allow an hour and half. Mutton or beef, which you must always be careful to dredge well with flour before you put them into the pot, do not require so much boiling as lamb, pork, and veal, which, if they are not well boiled, will be unwholesome; but it is not so much thought of, if mutton and beef be not quite so well done. A leg of pork will take an hour's boiling more than a joint of veal of the same size; but never forget to scum the pot, let the meat be what sort it may.

To boil a Rump of Beef.

Boil a rump of beef half an hour, and then take it up. Lay it into a large pewter dish or stew-pan, and cut three or four gashes all along the side of it. Rub the gashes with pepper and salt, and pour into the dish a pint of red wine, as much hot water, two or three onions cut small, the hearts of eight or ten lettuces cut small, and a large piece of butter rolled in a little flour. Lay the fleshy part of the meat downwards, and cover it close. Let it stew for two hours and a half over a charcoal fire, or a very slow coal fire. When you do it in a pewter dish, it is best done over a chaffing-dish of hot coals, with a bit or two of charcoal to keep it alive. You must take care that the bone be chopped so close, that the meat may lie perfectly flat in the dish. When the beef is enough, take it up, lay it in the dish, and pour the sauce over it. This is a dish cooked in the French manner.

Buillie

Buillie Beef.

Put the thick end of a brisket of beef into a kettle, and cover it quite over with water. Let it boil two hours; then keep stewing it close by the fire for six hours longer, and fill up the kettle as the water wastes. At the same time that you put in your beef, put in also some turnips cut into little balls, carrots and some celery cut in pieces. About an hour before it be done, take out as much broth as will fill your soup-dish, and boil in it for that hour turnips and carrots cut into balls, or little square pieces, with some celery, and salt and pepper to your palate. Send it to table in two dishes, the beef and the soup separately. You may, if you please, put pieces of fried bread into your soup, and boil in a few knots of greens. If you apprehend your soup will not be rich enough, you may add a pound or two of fried mutton chops to your broth when you take it from the beef, and let it stew for that hour in the broth; but be sure to remember to take out the mutton before you send the dish to table.

To boil a Scrag of Veal.

Put a scrag of veal into a saucepan, and to each pound of veal put a quart of water. Skim it very clean, then put in a large piece of upper crust of bread, a blade of mace to each pound of meat, and a little parsley tied with thread. Cover it close, and let it boil very softly two hours, when both broth and meat will be fit to eat. This is a very good dish for a sick person.

Calf's

Calf's Head Boiled.

Having washed the head very clean, parboil one half of it. Beat up the yolk of an egg, and rub it over the head with a feather. Then strew over it a seasoning of pepper, salt, thyme, parsley chopped small, shred lemon peel, grated bread, and a little nutmeg. Stick bits of butter over it, and send it to the oven. Boil the other half white in a cloth, and put them both into a dish. Boil the brains in a piece of cloth, with a little parsley and a leaf or two of sage. When they are boiled, chop them small, and warm them up in a saucepan, with a piece of butter, and a little pepper and salt. Lay the tongue, boiled and peeled, in the middle of a small dish, and the brains round it. Have in another dish bacon or pickled pork, and in another greens and carrots.

Veal Palates.

Boil two palates about half an hour; then take off the skins, and cut them into pieces, as you do ox palates. Put them into a stewpan with a glass of white wine, a little minced green onion, parsley, pepper, and salt. Toss it often till the wine is gone, pour in a ladle of your cullis mixed with gravy, and stew them softly till very tender. Put in a small glass more of wine, add the juice of a lemon or orange, and send it up.

Shoulder of Mutton boiled, and Onion Sauce.

Put in your shoulder when the water is cold, and when it has boiled enough, cover it with onion

onion sauce, made in the same manner as for boiled ducks. You may dress a shoulder of veal the same way; but neither of these dishes are often ordered.

To dress a Neck of Mutton

Take a neck of mutton, and lard it with lemon peel cut in thin small lengths. Boil it in salt and water, with a bunch of sweet herbs, and an onion stuck with cloves. While it is boiling, make a sauce of a pint of oysters stewed in their own liquor, as much veal gravy, two anchovies dissolved and strained into it, and the yolks of two eggs beat up in a little of the gravy. Mix these together till they come to a proper thickness, then pour it over the meat, and send it up to table.

To boil a Leg of Lamb.

Boil a leg of lamb an hour, which will be sufficient to do it. Take the loin and cut it into steaks, dip them into a few bread crumbs and egg, and fry them nice and brown. Boil a good deal of spinach, and lay it in a dish. Put the leg in the middle, lay the loin round it, and garnish with an orange quartered. Put some butter in a cup, and send the dish up to table.

To dress a Lamb's Head.

Having boiled a head and pluck tender, and having taken care not to do the liver too much, take out the head, and cut it in all directions with a knife. Then grate some nutmeg over it, and lay it in a dish before a good fire. Grate some crumbs of bread, and some sweet herbs rubbed

rubbed, a little lemon peel finely chopped, and a very little pepper and salt. Strew these over the head, and baste it with a little butter. Then throw a little flour over it, and just as it is done baste it and dredge it. Take half the liver, the lights, the heart, and tongue, and chop them very small, with six or eight spoonfuls of gravy or water. First shake some flour over the meat, and stir it together; then put into the gravy or water, a large piece of butter rolled in flour, a little pepper and salt, and the gravy that runs from the head into the dish. Simmer them all together a few minutes, and add half a spoonful of vinegar. Pour it into your dish, and lay the head in the middle of the mincemeat. Have ready the other half of the liver cut thin, with some slices of broiled bacon, and lay them round the head. Garnish with lemon.

To boil pickled Pork.

Your pickled pork must be put in when the water boils, and if it be a middling piece, an hour will boil it; if it be a very large piece, it will require an hour and a half, or two hours. If you boil pickled pork too long, it will go to a jelly; but you may easily know when it is done by trying it with a fork. Pork in general should be well boiled; a leg of six pounds will take two hours; the hand must be boiled till very tender. Pease pudding, favoys, or any sorts of greens, may be served up with it.

To boil Pig's Pettitoes.

Boil the heart, liver, and lights of one or more pigs ten minutes, and then shred them pretty.

pretty small. Let the feet boil till they are pretty tender, and then take them out and split them. Thicken your gravy with flour and butter, put in your mincemeat, a slice of lemon, a spoonful of white wine, a little salt, and let them boil a little. Beat the yolk of an egg, add to it two spoonfuls of good cream, and a little grated nutmeg. Put in your pettitoes, shake them over the fire, but do not let them boil. Lay sippets round your dish, pour in your mincemeat, lay the feet over them, the skin side upwards, and serve them up.

Chickens and Tongues.

Boil half a dozen small chickens very white, boil and peel as many hogs tongues, boil a cauliflower whole in milk and water, and boil a good deal of spinach green. Lay your cauliflower in the middle, the chickens close all round, the tongues round them with the roots outwards, and the spinach in little heaps between the tongues. Garnish with little pieces of toasted bacon, and lay a small piece on each tongue.

To boil Ducks the French Way.

Take two dozen of roasted chesnuts, and put them into a pint of rich beef gravy, with a few leaves of thyme, two small onions, a little whole pepper, and a race of ginger. Then take a fine tame duck, lard it, and half roast it. Put it into the gravy, let it stew ten minutes, and put in a quarter of a pint of red wine. When the duck is enough, take it out, and boil up the gravy to a proper thickness. Skim it very clean from fat, lay the duck in the dish, pour the sauce over

over it, garnish with lemon, and send it up to table.

Boiled Pigeons and Bacon.

Wash and clean six young pigeons, turn their legs under their wings, and boil them twenty minutes in milk and water by themselves. In the mean time boil a square piece of bacon, and take off the skin and brown it. Lay the bacon in the middle of the dish, and the pigeons round it with lumps of stewed spinach. Pour plain melted butter over them, put parsley and butter in a boat, and send them to table.

To boil Pigeons with Rice.

Having stuffed six pigeons with parsley, pepper, and salt, rolled in a very little piece of butter, put them into a quart of mutton broth, with a little beaten mace, a bundle of sweet herbs, and an onion. Cover them close, and let them boil full a quarter of an hour. Then take out the onion and sweet herbs, and take a good piece of butter rolled in flour; put it in, and give it a shake. Season it with salt, if it wants it; and, in the mean time, boil half a pound of rice tender in milk. When it begins to be thick, taking great care that it does not burn, take the yolks of two or three eggs, beat up with two or three spoonfuls of cream, and a little nutmeg. Stir it together till it is quite thick, and then take up the pigeons, and lay them in a dish. Pour the gravy to the rice, stir it all together, and pour it over the pigeons. Garnish with hard eggs cut into quarters, and serve it up.

To boil a Pheasant.

Your pheasant must be boiled in plenty of water; and if it is a small one, half an hour will do it, but if a large one, it will take three quarters. For sauce, stew some heads of celery cut very fine, thickened with cream, and a small piece of butter rolled in flour. Season it with salt to your palate. When the bird is done, pour the sauce over it, garnish with thin slices of lemon, and serve it up.

To boil Partridges.

Boil them quick in plenty of water, and fifteen minutes will do them. For sauce, take a quarter of a pint of cream, and a piece of fresh butter about the size of a walnut. Stir it one way till it is melted, and then pour it over the birds.

To boil Woodcocks or Snipes.

Cut a pound of lean beef into small pieces, and put them into two quarts of water, with an onion, a bundle of sweet herbs, a blade or two of mace, six cloves, and some whole pepper. Cover it close, and let it boil till it is half wasted. Then strain it off, and put the gravy into a saucepan, with salt enough to season it. Draw the birds clean, but take particular care of the guts. Put the birds into the gravy, cover them close, and ten minutes will boil them. In the mean time, cut the guts and liver small, take a little of the gravy the birds are boiled in, and stew the guts in it with a blade of mace. Take about as much crumb of bread as the inside of a roll, and rub or grate it very small into a clean

clean cloth ; then put into a pan with some butter, and fry it till it is crisp, and of a fine light brown. When your birds are ready, take about half a pint of the liquor they were boiled in, and add to the guts two spoonfuls of red wine, and a piece of butter, about the size of a walnut, rolled in flour. Set them on the fire, and shake your saucepan frequently till the butter is melted, but do not stir it with a spoon. Then put in the fried crumbs, give the saucepan another shake, take up your birds, lay them in the dish, and pour your sauce over them. Garnish with sliced lemon, and send them up to table.

MADE DISHES.

AS neither eggs nor cream will contribute much to thicken your white sauce, be careful, before you put your eggs or cream into it, to have all your ingredients well boiled, and the whole of a proper thickness. Do not stir them with a spoon, nor set your pan on the fire, after you have put in your eggs and cream, for fear they should gather at the bottom and be lumpy. To prevent this, hold your pan at a proper height from the fire, and keep shaking it round one way, which will keep it from curdling ; but be sure that you do not suffer it to boil. Remember to take out what you are dressing with a fish slice, and strain your sauce upon it, which will prevent any small bits of meat mixing with your sauce, and you will thereby have it clear and fine. Be particularly cautious, in browning dishes, that no fat floats on the top of the

the gravy, which may be prevented by its being properly skimmed. It should have no predominant taste, which depends on your justly proportioning the different ingredients, and should be of a fine brown. Nothing is more hurtful to the reputation of a made dish than the taste of raw wine, or fresh anchovy; in order, therefore, to avoid this defect, you must deprive it of its rawness, by putting them in some time before your dish is ready. Fried force-meat balls must be put in a sieve to drain, that the fat may run from them, and never let them boil in your sauce, as that will soften them, and give them a disagreeable appearance; the best method therefore is, to put them in after the meat is dished up. Force-meat balls, morels, truffles, artichoke bottoms, and pickled mushrooms, may be used in almost every made dish.

Beef Steaks rolled.

Take what quantity of beef steaks you have occasion for, and beat them with a cleaver till they be tender. Make a force-meat with a pound of veal beaten fine in a mortar, the flesh of a fowl, half a pound of gammon of bacon or cold ham, fat and lean, the kidney fat of a loin of veal, and a sweetbread. Cut all these very small, and add some truffles and morels stewed and cut small, two shalots, some parsley, a little thyme, lemon peel, the yolks of four eggs, a nutmeg grated, and half a pint of cream. Mix these well together, and stir them over a slow fire for eight or ten minutes. Put them upon the steaks, and roll them up, and skewer them tight. Put them into the frying-pan, and fry
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them of a nice brown. Take them from the fat, and put them into a stew-pan with a pint of good drawn gravy, a spoonful of red wine, two of catchup, a few pickled mushrooms, and let them stew for a quarter of an hour. Take up the steaks, cut them in two, lay the cut side uppermost, and garnish with lemon.

A Rump of Beef rolled.

Cut the meat from the bone as whole as possible, split the inside from top to bottom, and spread it open. Take the flesh of two fowls and some beef suet, of each an equal quantity, and as much cold boiled ham, a little pepper, an anchovy, a nutmeg grated, some thyme, a good deal of parsley, and a few mushrooms. Chop all these together, and beat them in a mortar, with half a pint basin full of crumbs of bread. Mix all these together with four yolks of eggs. Put it into the meat, cover it up, and roll it round. Stick in it one skewer, and tie it fast together with packthread. Put a layer of bacon and a layer of beef, cut in thin slices, into a pot, or large saucepan, that will just hold it; put in a piece of carrot, some whole pepper, mace, sweet herbs, and a large onion. Lay the rolled beef on it, and put in just water enough to cover the top of the beef. Cover it close, and let it stew very softly, on a slow fire, for eight or ten hours, but not too fast: as soon as you find the meat is tender, which you may know by running a skewer into it, take it up, and keep it hot. Boil the gravy till you think it be strong enough, then strain it off, and take some chopped mushrooms, some truffles and morels cut

cut small, two spoonfuls of red or white wine, and a piece of butter rolled in flour. You may also put in the yolks of two eggs; but, as they are apt to curdle, they had perhaps better be omitted. Boil these together. Set the meat before the fire, baste it with butter, and throw crumbs of bread over it. As soon as the sauce is enough, lay the meat in the dish, and pour the sauce over it.

To dress Beef Collops.

Take any tender piece of beef, such as the rump, and cut collops rather larger than Scotch collops. Hash them with a knife, and flour them. Melt a little butter in a stewpan, and put in your collops. Having fried them quick for about two minutes, put in a pint of gravy, a little butter rolled in flour, and season it with pepper and salt. Cut some pickled cucumbers into thin slices, half a walnut, a few capers, and a little onion shred very fine. Stew them five minutes, then put them into a dish, and serve them up. If you chuse it, you may put into it half a glass of wine.

Beef Gobbets.

Take any piece of beef, except the leg, cut it into pieces, and put it into a stewpan. Cover them with water, and let them stew an hour. Then put in a little mace, cloves, and whole pepper, tied loosely in a muslin rag, with some celery cut small. To these add some salt, turnips and carrots pared and cut in slices, a little parsley, a bunch of sweet herbs, a large crust of bread, and an ounce of barley or rice. Having

covered it close, let it stew till it be tender. Then take out the herbs, spices, and bread, and have ready a French roll toasted, and cut it into quarters. Put them into your dish, pour in the meat and sauce, and serve it up hot.

Beef in Epigram.

Having roasted a sirloin of beef, take it off the spit, raise the skin carefully off, and cut the lean parts of the beef out; but observe not to cut near the ends or sides. Cut the meat into pieces about as big as a crown-piece, put half a pint of gravy into a tofs-pan, an onion chopped fine, two spoonfuls of catchup, some pepper and salt, six small pickled cucumbers cut in thin slices, and the gravy that comes from the beef, with a little butter rolled in flour, put the meat in, and tofs it up for five minutes. Then put it on the sirloin, put the skin over, and serve it up. You may use horse-radish for garnish.

Beef Escarlot.

Take half a pound of coarse sugar, two ounces of bay salt, one ounce of saltpetre, a pound of common salt, and, having mixed them all well together, rub them into a brisket of beef. Then lay it in an earthen pan, and turn it every day. You may let it lie a fortnight in the pickle. Then boil it, and send it to table either with favoys, cabbages, greens, or pease-pudding. It eats much better cold, and sent to table cut into slices.

Portugal Beef.

Cut off the meat from the bone of a rump of beef, cut it across, flour it, and fry the thin part
brown

Brown in butter. Stuff the thick end with suet, boiled chesnuts, an anchovy, an onion, and a little pepper. Stew it in a pan of strong broth, and, when it is tender, lay both the fried and stewed meat together in your dish. Cut the fried in two, and lay it on each side of the stewed. Strain the gravy it was stewed in, put to it some pickled gerkins chopped, and boiled chesnuts. Thicken it with a piece of butter rolled in flour, a spoonful of browning, and give it two or three boils up. Season it with salt to your taste, and pour it over the beef. You may use lemon for garnish.

Beef Tremblant.

Take a rump of beef, which is the best of the ox you can use for this purpose, and cut the edge of the bone quite close to the meat, that it may lie flat in your dish. If it be a large rump, cut it at the chump end so as to make it square. Hang it up three or four days at least, without putting any salt to it. Prepare a pickle, and leave it all night in soak. Fillet it two or three times across, and put it into a pot, the fat uppermost. Put to it a little more water than will cover it, take care to skim it well, and season it as you would for a good broth, adding about a pint of white wine. Let it simmer as long as it will hang together. There are many sauces for this dish, as minced carrots, herbs, &c. The carrots must be cut an inch long, boiled in a little water, afterwards stewed in broth proportionate to your meat. When they are done tender, put in a glass of wine, a little minced shalot and parsley, and the juice of a
C 3 lemon.

lemon. Take your beef out, and put it on a cloth, clean it from the fat and liquor, place it hot and whole in your dish, and pour your sauce hot over it.

Beef à la Mode.

Take some of the veiny-piece, or small round of beef, which is generally called the mouse buttock. Cut it five or six inches thick, and slice some pieces of fat bacon into long bits. Take an equal quantity of beaten mace, pepper, and nutmeg, with double the quantity of salt. Mix them together, dip the bacon into some vinegar, (garlick vinegar, if agreeable) and then into the spice. Lard the beef with a larding-pin, very thick and even. Put the meat into a pot just large enough to hold it, with a gill of vinegar, two large onions, a bunch of sweet herbs, half a pint of wine, and some lemon peel. Cover it down very close, and put a wet cloth round the edge of the pot, to prevent the steam evaporating. When it is half done, turn it, and cover it up again. Do it over a stove or very slow fire. It will require five hours and a half to do it properly. You may add to it truffles and morels.

Beef à la Royal.

Take a rump, sirloin, or brisket of beef, and cut some holes in it at a little distance from each other. Fill the holes, one with chopped oysters, another with fat bacon, and a third with chopped parsley. Dip each of these, before you stuff your beef, into a seasoning made with salt, pepper, beaten mace, nutmeg, grated lemon peel,

peel, sweet marjoram, and thyme. Put a piece of butter into a frying-pan, and, when it has done hissing, put in the beef. Make it of a fine brown, then put in some broth made of the bones, with a bay-leaf, a pint of red wine, two anchovies, and a quarter of a pint of small beer. Cover it close, and let it stew till it be tender. Then take out the beef, skim off the fat, and strain the gravy. Put in two ox palates stewed tender and cut into pieces, some pickled gerkins, truffles, morels, and a little mushroom-powder. Let all these boil together. Thicken the sauce with a bit of butter rolled in flour, put in the beef to warm, pour the sauce over it, and send it up to table.

Beef à la Daube.

Bone a rump of beef, or you may take part of the leg of mutton piece, or a piece of the buttock. Put some fat bacon as long as the beef is thick, and about a quarter of an inch square. Take eight cloves, four blades of mace, a little allspice, and half a nutmeg beat very fine. Chop fine a good handful of parsley, some sweet herbs of all sorts, and put to them some pepper and salt. Roll the bacon in these, and then take a large larding-pin, or a small bladed knife, and force the bacon through the beef. Then put the meat into the stewpan, and cover it with brown gravy. Chop three blades of garlick very fine, and put in some fresh mushrooms or champignons, two large onions, and a carrot. Stew it gently for six hours, then take out the meat, strain off the gravy, and skim off all the fat. Put your meat and gravy again

into the pan, put a gill of white wine into it, and season it with pepper and salt, if wanted. Stew them gently for half an hour, and add some artichoke bottoms, truffles and morels, some oysters, and a spoonful of vinegar. Put the meat into a soup-dish, and the sauce over it. You may, if you choose it, put in turnips and carrots cut in round pieces, some small onions, and thicken the sauce. Then put in the meat, and stew it gently for half an hour with a gill of white wine.

Beef Olives.

Cut steaks from the rump, or inside of the sirloin, half an inch thick, about six inches long, and four or five broad; beat them a little, and rub over them the yolk of an egg. Strew on them crumbs of bread, chopped parsley, lemon-peel shred fine, pepper and salt, chopped suet or marrow, and grated nutmeg. Roll them up tight, skewer them, and fry or brown them in a Dutch oven. Stew them in beef broth or gravy till tender, thicken the gravy with a little flour, and then add a little catch-up or lemon juice. If you wish to make it richer, you may add forcemeat balls, hard yolks of eggs, and pickled mushrooms.

A Fricando of Beef.

Take one or more pieces of beef, of what size you please, and lard them with coarse pieces of bacon seasoned with spices. Boil it in broth with a little white wine, a bundle of parsley and sweet herbs, a clove of garlick, shalots, four cloves, whole pepper, and some salt. When it is tender, skim the sauce well, and strain it, and
reduce

reduce it to a glaze, with which you may glaze the larded side, and send it up to table on what stewed herbs you please.

A Porcupine of the flat Ribs of Beef.

Having boned the flat ribs, beat the meat half an hour with a paste pin, and then rub it over with the yolks of eggs. Strew over it bread crumbs, parsley, leeks, sweet marjoram, lemon-peel shred fine, nutmeg, pepper and salt. Roll it up very close, and bind it hard. Lard it across with bacon, then a row of cold boiled tongue, a third row of pickled cucumbers, and a fourth row of lemon-peel. Do it all over in rows till it be larded all round, when it will look like red, green, white, and yellow dice. Then put it in a deep pot, with a pint of water; lay over it a caul of veal to keep it from scorching, tie it down with strong paper, and send it to the oven. When it comes out, skim off the fat, and strain your gravy into a saucepan. Add to it two spoonfuls of red wine, the same of browning, one of mushroom catchup, half a lemon, and thicken it with a lump of butter rolled in flour. Dish up your meat, and pour the gravy into the dish. You may garnish with forcemeat balls and horse-radish, and then send it to table.

A Rib of Beef glassé, with Spinach.

Take one of the prime ribs, trim it neatly, and lay it in a marinade for an hour or two. Take a stewpan that will just fit it, put a slice or two of bacon at the bottom, lay in your beef, and cover it with the same. Season it with an onion or two, some bits of carrot, a little sweet basil,

basil, thyme, and parsley, a little pepper, salt, and a blade or two of mace. Let it stew gently till it be very tender, then take it out upon a plate, strain your braze, and clean it well from the fat. Put it into a clean stewpan, and boil it with a ladle of gravy very fast, and you will find it come to a sort of gluey consistence. Then put your beef in, keep it hot till dinner time, and then send it up to table with spinach. You may serve it up with favoys or red cabbage, stripped fine and stewed, after being blanched, only adding a piece of bacon, with a few cloves stuck in the stewing, but not to send to table. A fillet of the sirloin is done nearly in the same manner, marinated and roasted, with bacon over it, and the same sort of sauces.

Breast of Veal in Hodge Podge.

Cut the brisket off a breast of veal into little pieces, and every bone asunder. Then flour it, and put half a pound of good butter into a stewpan. As soon as it is hot, put in the veal, and fry it all over of a fine brown. Have ready a tea-kettle of boiling water, and pour it into the stewpan. Fill it up, stir it round, and throw in a pint of green pease, a fine whole lettuce clean washed, two or three blades of mace, a little whole pepper tied in a muslin rag, a small bundle of sweet herbs, a small onion stuck with a few cloves, and a little salt. Cover it close, and let it stew an hour, or till it is boiled to your taste, if you wish to make soup of it; but, if you only intend to have a sauce to eat with the veal, you must stew it till it comes to the quantity you want, and then season it with salt to
your

your palate. Take out the spice, onion, and sweet herbs, and pour it into your dish, which will be a very fine one. If you have no pease, pare three or four cucumbers, scoop out the pulp, and cut into little pieces. Take four or five heads of celery, wash them clean, and cut the white part small; but, for want of lettuces, you may take the little hearts of savoys, or the little young sprouts that grow on the old cabbage stalks, about the size of the top of your thumb. If you wish to make a very fine dish of it, fill the inside of your lettuce with forcemeat, tie the top with a thread, and stew it till there is but just enough for sauce. Set the lettuce in the middle, the veal round it, and pour the sauce all over it. This dish will serve a number of people, and it is the cheapest and best way of dressing a breast of veal.

Veal Olives à la Mode.

Take two pounds of veal, some marrow, two anchovies, the yolks of two hard eggs, a few mushrooms, some oysters, a little thyme, marjoram, parsley, spinach, lemon-peel, salt, pepper, nutmeg, and mace, finely beaten. Take your veal caul, put a layer of bacon, and a layer of the ingredients: roll them in the veal caul, and either roast or bake it. An hour will do either. When it is enough, cut it into slices, lay it in your dish, and pour good gravy over it. You may use lemon for a garnish.

Neck of Veal and sharp Sauce.

Make a marinade with butter and a little flour, sliced onions, roots, a little coriander seed,

one clove of garlick, three spice cloves, thyme, basil, pepper, and salt. Warm it, and put it in a larded neck of veal. Let it lie in a marinade about two hours, then wrap it in buttered paper, roast it, and serve it up with a sharp sauce.

Neck of Veal à la Royal.

Cut off the scrag end of a neck of veal, and part of the chine bone, so that it may lie flat in the dish. Chop very fine a little parsley and thyme, a few shalots and mushrooms, and season with pepper and salt. Cut middle-sized lards of bacon, and roll them in the herbs and seasoning. Lard the lean part of the neck, put it in a stewpan with some bacon, or the shank of a ham, the chine bone and scrag cut in pieces, with a little beaten mace, a head of celerery, onions, and three or four carrots. Pour in as much water as will cover it, shut the pan close, and stew it slowly two or three hours, till it be tender. Then strain half a pint of the liquor through a sieve, set it over a stove, let it boil, and keep stirring it till it becomes thick, and is of a good brown. Then take the veal out of the stewpan, wipe it clean, and put the larded side down upon the glaze. Set it five or six minutes over a gentle fire to take the glaze, and then lay it in the dish with the glazed side upwards. Put into the same stewpan as much flour as will lie on a sixpence, stir it well, and add some of the braze powder, if any be left. Let it boil till it is of a proper thickness, and pour it into the dish. Squeeze in a little lemon juice, and serve it up.

Neck

Neck of Veal à la Braise.

Lard the best end of a neck of veal with bacon rolled in parsley chopped, pepper, salt, and nutmeg. Put it into a stewpan, and cover it with water. Put in the scrag end, with a little lean bacon, or a bit of ham, an onion, two carrots, some shalots, a head or two of celery, and a little Madeira. Let these stew gently for two hours, or till tender. Strain the liquor, mix a little butter with some flour, and stir it in a stewpan till it be brown. Lay in the veal, the upper side to the bottom of the pan, and let it do a few minutes till it is coloured. Lay it in the dish, stir in some more liquor, boil it up, and squeeze in orange or lemon juice.

Leg of Veal marinated.

Marinate a nice leg of white veal, and roast it with four slices of bacon over it, cover it with paper. Take four or five heads of endive, cut into bits about an inch in length; blanch it a little, and stew it in a little gravy mixed with a ladleful of cullis. Put in a minced shalot and some parsley, squeeze in the juice of a lemon, and send it to table with the sauce under it. For the sake of a change you may make use of capers, olives, or any other sort of pickles.

Leg of Veal in Disguise.

Take a leg of veal, and lard it with slips of bacon, and a little lemon-peel cut very thin. Make a stuffing as for a fillet of veal, only mix with it half a pint of oysters chopped small. Put it into a vessel, cover it with water, and
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let it stew very gently till quite tender. Then take it up, and skim off the fat. Squeeze into it some juice of lemon, put to it some mushroom catchup, the crumb of a roll grated fine, and half a pint of oysters, with a pint of cream, and a piece of butter rolled in flour. Put the sauce on the fire to thicken, and having put the veal in the dish, pour the sauce over it. You may make use of oysters dipped in butter and fried, and thin slices of roasted bacon, for a garnish.

Leg of Veal daubed.

Lard and braze it with all sorts of roots and spices, and reduce the sauce to a jelly. You may serve it up either hot or cold.

To dress Veal à la Bourgeoise.

Lard pretty thick slices of veal with bacon, and season them with pepper, salt, beaten mace, cloves, nutmeg, and chopped parsley. Then cover the bottom of the stewpan with slices of fat bacon, lay the veal upon them, cover it, and set it over a very slow fire for eight or ten minutes, just to be no more than hot. Then brisk up your fire, and brown your veal on both sides. Pour in a quart of good broth or gravy, cover it close, and let it stew gently till it be enough. Take out the slices of bacon, skim off all the fat clean, and beat up the yolks of three eggs with some of the gravy. Mix all together, and keep it stirring one way till it be smooth and thick. Then take it up, lay the meat in your dish, pour the sauce over it, garnish with lemon, and send it up to table.

Lois

Loin of Veal in Epigram.

Roast a fine loin of veal, take it up, and carefully take off the skin from the back part of it without breaking. Cut out all the lean meat; but be sure to leave the ends whole, in order to hold the following mince-meats: Mince all the meat very fine with the kidney part, moisten it with a little veal gravy, and the gravy that comes from the loin. Put in a little pepper and salt, some lemon peel shred fine, the yolks of three eggs, a spoonful of catchup, and thicken it with a little butter rolled in flour. Give it a shake or two over the fire, put it into the loin, and then pull the skin over. If the skin should not quite cover it, give it a brown with a hot iron, or put it into an oven for a quarter of an hour. Garnish with barbaries and lemon, and send it up to table.

To roast Sweetbreads with Asparagus.

A couple of good sweetbreads will be sufficient for this small dish. Blanch them, and lay them in a marinade. Spit them tight upon a lark spit, and tie them to each other, with a slice of bacon upon each, and covered with paper. When the sweetbreads are nearly done, take off the paper, and pour a drop of butter upon them, with a few crumbs of bread, and roast them of a nice colour. Take two bunches of asparagus, and boil them, but not quite so much as when boiled to eat with butter. Dish up your sweetbreads, with your grass between them. Take a little cullis and gravy, with a bit of shalot and minced parsley, and boil it a few

few minutes. Squeeze in the juice of a lemon or orange, and send it up to table. Sweetbreads are very useful in many dishes, as in pies, ragoos, fricassees, &c. and to use alone, either fried, roasted, broiled, or otherwise. They must be soaked in warm water an hour or two, then scalded about an hour or two in warm water, which is commonly called *setting* or *blanching*. This will make them keep longer, and prepare them for any use you may have occasion to apply them to.

Sweetbreads à la Daube.

Put three of the finest and largest sweetbreads you can get into a saucepan of boiling water for five minutes. Then take them out, and, when they are cold, lard them in a row down the middle, with little pieces of bacon, and then a row on each side with lemon-peel, cut the size of wheat straw. Then a row on each side of pickled cucumbers cut very fine. Put them in a tossing-pan with good veal gravy, a little juice of lemon, and a spoonful of browning. Stew them gently a quarter of an hour, and a little before they are ready thicken them with flour and butter. Dish them up, pour the gravy over them, and lay round them bunches of boiled celery, or oyster patties. Garnish with stewed spinach, green-coloured parsley, and stick a bunch of barberries in the middle of each sweetbread. This is a pretty corner dish for either dinner or supper.

Sweetbreads à la Dauphine.

Lard the finest sweetbreads you can get, and open them in such a manner that you can stuff
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in forcemeat. Three will make a fine dish. Make your forcemeat with a large fowl or young cock; skin it, and pluck off all the flesh. Take half a pound of fat and lean bacon; cut them very fine, and beat them in a mortar. Season it with an anchovy, some nutmeg, a little lemon-peel, a very little thyme, and some parsley. Mix them up with the yolks of two eggs, and fill your sweetbreads, and fasten them with fine wooden skewers. Put layers of bacon at the bottom of a stewpan, and season them with pepper, salt, mace, cloves, sweet herbs, and a large onion sliced. Upon that lay thin slices of veal, and then lay on your sweetbreads. Cover it close, let it stand eight or ten minutes over a slow fire, and then pour in a quart of boiling water or broth. Cover it close, and let it stew two hours very softly. Then take out the sweetbreads, keep them hot, strain the gravy, skim off all the fat, boil it till it wastes to about half a pint, put in the sweetbreads, and give them two or three minutes stew in the gravy. Then lay them in the dish, pour the gravy over them, garnish with lemon, and send them up to table.

Sweetbreads ragood.

Rub them over with the yolk of an egg, strew them over with bread crumbs, and parsley, thyme, and sweet marjoram, all shred small, and some pepper and salt. Make a roll of forcemeat like a sweetbread, put it in a veal caul, and roast them in a Dutch oven. Take some brown gravy, and put to it a little lemon pickle, some mushroom catchup, and the end of a lemon. Boil the

the gravy, and when the sweetbreads are enough, lay them in the dish, with the forcemeat in the middle. Take out the end of the lemon, pour the gravy into the dish, and send it up to table.

Sweetbreads as Hedge-Hogs.

Having scalded your sweetbreads, lard them with ham and truffles, cut in small pieces. Fry them a short time in butter, and let the pieces stick out a little to make the appearance of bristles. Simmer them in the same butter, with broth and a little white wine, and a very little salt and pepper. When they are done, skim and strain the sauce, add a little cullis, and serve them up. You may use any other sauce that you like better. Sweetbreads being of a very insipid taste of themselves, make it a general rule to serve a sharp relishing sauce with them, such as cullis sauce, fricassée, or sweet herbs.

Sweetbreads forced.

Take three sweetbreads, put them into boiling water for five minutes. Beat the yolk of an egg a little, and rub it over them with a feather. Strew on bread crumbs, lemon peel, and parsley shred very fine, nutmeg, salt, and pepper, to your palate. Set them before the fire to brown, and add to them a little veal gravy. Put in a little mushroom powder, caper liquor, or juice of lemon, and browning. Thicken it with flour and butter, boil it a little, and pour it into your dish. Lay in your sweetbreads; lay over them lemon-peels in rings, cut like straws, garnish with pickles, and send them up to table.

Shoulder

Shoulder of Veal à la Piedmontoise.

Having cut the skin off a shoulder of veal so that it may hang at one end, lard the meat with bacon and ham, and season it with pepper, salt, mace, sweet herbs, parsley, and lemon-peel. Cover it again with the skin, stew it with gravy, and when it is just tender enough take it up. Then take some sorrel, some lettuce chopped small, and stew them in butter, with parsley, onions, and mushrooms. When the herbs are tender, put to them some of the liquor, some sweetbread, and some bits of ham. Let all stew together a little while; then lift up the skin, lay the stewed herbs over and under, cover it again with the skin, wet it with melted butter, strew it over with crumbs of bread, and send it to the oven to brown. Serve it up hot, with some good gravy in the dish.

A Pillaw of Veal.

Half roast either a neck or breast of veal; then cut it into six pieces, and season it with pepper, salt, and nutmeg. Put to a pound of rice a quart of broth, some mace, and a little salt. Do it over a stove or very slow fire till it is thick; but butter the bottom of the pan or dish you do it in. Beat up the yolks of six eggs, and stir them into it. Then take a little round deep dish, butter it, lay some of the rice at the bottom, then lay the veal on a round heap, and cover it all over with rice. Wash it over with the yolks of eggs, and bake it an hour and half. Then open the top, and pour in a pint of rich good gravy. Send it to table, garnished with a Seville orange quartered.

Veal Blanquets.

Having roasted a piece of a fillet of veal, cut off the skin and nervous parts, and cut it into little thin bits. Put some butter into a stewpan over the fire, with some chopped onions, and fry them a little. Then add a dust of flour, stir it together, and put in some good broth or gravy, and a bundle of sweet herbs. Season it with spice, make it of a good taste, and then put in your veal, the yolks of two eggs, beat up with cream and grated nutmeg, some chopped parsley, a shallot, some lemon peel grated, and a little juice of lemon. Keep it stirring one way, and when it is enough, dish it up, and send it to table.

Bombarded Veal.

Cut five lean pieces off a fillet of veal, as thick as your hand. Round them up a little, and lard them very thick on the round side with little narrow thin pieces of bacon, and lard five sheeps tongues, being first boiled and blanched; lard then here and there with very little bits of lemon peel, and make a well-seasoned forcemeat of veal, bacon, ham, beef suet, and an anchovy beaten well. Make another tender forcemeat of veal, beef suet, mushrooms, spinach, parsley, thyme, sweet marjoram, winter savory, and green onions. Season with pepper, salt, and mace. Beat it well, make a round ball of the other forcemeat, and stuff it in the middle of this; then roll it up in a veal caul, and bake it. What is left, tie up like a Bologna sausage, and boil it; but first rub the caul with the yolk of

of an egg. Put the larded veal into a stewpan with some good gravy, and stew it gently till it be enough. Skim off the fat, put in some truffles and morels, and some mushrooms. Your forcemeat being baked enough, lay it in the middle, the veal round it, and the tongues fried, and laid between. Cut the boiled into slices, fry them, and strew them all over. Put on them the sauce, garnish with lemon, and send them up to table. You may add sweet-breads, cockscombs, and artichoke bottoms, if you think proper.

A Harrico of Veal.

Half roast a neck or breast of veal; if the neck, cut the bones short. Put it into a stewpan just covered with brown gravy, and when it is nearly done, have ready a pint of boiled peas, six cucumbers pared, and two cabbage lettuces quartered, stewed in brown gravy, with a few forcemeat balls ready fried. Put them to the veal, and let them just simmer. When the veal is put into the dish, pour the sauce and the peas over it, and lay the lettuce and balls round it.

Veal Rolls.

Cut ten or twelve little thin slices of veal; put on them some forcemeat, according to your fancy, roll them up, and tie them just across the middle with coarse thread. Put them on a bird-spit, rub them over with the yolks of eggs, flour them, and baste them with butter. Half an hour will do them. Lay them in a dish, and have ready some good gravy, with a few truffles and morels. Garnish with lemon, and send them up to table. *The*

The best Way to dress a Calf's Head.

Scald off all the hair of a calf's head, and clean it well. Cut it into two, take out the brains, and boil the head very white and tender. Take one part quite off the bone, and cut it into nice pieces with the tongue; dredge it with a little flour, and let it stew on a slow fire for half an hour, in rich white gravy made of veal, mutton, and a piece of bacon, seasoned with pepper, salt, onion, and a very little mace. It must be strained off before the hash is put in, and then thicken it with a little butter rolled in flour. The other part of the head must be taken off in one whole piece. Stuff it with nice forcemeat, roll it like a collar, and then stew it tender in gravy. Put it into the middle of a dish, and the hash all round it. Garnish it with forcemeat balls, and the brains made into little cakes dipped in butter and fried. You may add wine, morels, truffles, or what else you please, if you choose to add to its richness.

Scotch Collops white.

Cut your collops off the thick part of a leg of veal, of the size and thickness of a crown-piece. Put a lump of butter into a tossing-pan, and set it over a slow fire, for a brisk fire will discolour your collops. Before the pan is hot, lay in the collops, and keep turning them over till you see the butter is turned to a thick white gravy. Put your collops and gravy into a pot, and set them upon the hearth to keep warm. Put cold butter again into your pan every time you fill it, and fry them as above, and so continue till you

you have finished. When you have fried them, pour your gravy from them into your pan, with a tea-spoonful of lemon pickle, mushroom catchup, caper liquor, beaten mace, chyan pepper, and salt. Thicken with flour and butter, and when it has well boiled, put in the yolks of two eggs well beaten, and mixed with a tea-spoonful of rich cream. Keep shaking your pan over the fire till your gravy looks of a fine thickness, and then put in your collops, and shake them. When they are quite hot, put them on your dish with forcemeat balls, and strew over them pickled mushrooms. Garnish with barberries and pickled kidney-beans, and send them up to table.

Scotch Collops brown.

For brown collops, cut them in the same manner as you did for white collops; but brown your butter before you lay in your collops. Fry them over a brisk fire, shake and turn them, and keep them on a fine froth. When they are of a light brown, put them into a pot, and fry them as the white ones. When you have fried them all brown, pour all the gravy from them into a clean tossing pan, with half a pint of gravy made of the bones and bits you cut the collops off, two spoonfuls of lemon pickle, a large one of catchup, the same of browning, half an ounce of morels, half a lemon, a little anchovy, chyan, and salt to your taste. Thicken it with flour and butter, and let it boil five or six minutes. Then put in your collops, and shake them over the fire; but take care that they do not boil, as that will make them hard.

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When they have simmered a little, take them out with an egg spoon, lay them on your dish, strain your gravy, and pour it hot on them. Lay over them forcemeat balls, and little slices of bacon curled round a skewer and boiled. Serve them up with a few mushrooms over them, and garnished with lemon and barberries.

Scotch Collops the French Way.

Cut collops pretty thick, and five or six inches long, from a leg of veal. Rub them over with the yolk of an egg, put pepper and salt, and grate a little nutmeg on them, and a little shred parsley. Lay them on an earthen dish, and set them before the fire. Baste them with butter, and let them be of a fine brown. Then turn them on the other side, rub them as above, and brown them the same way. When they are thoroughly enough, make a good brown gravy with truffles and morels, dish up your collops, lay truffles and morels, and the yolks of hard eggs boiled, over them. Garnish with lemon and crisp parsley, and send them up to table.

Gigot of Mutton with Spanish Onions.

Take a leg of mutton that is cut with part of the loin, that being called by the French a Gigot. Let it hang two or three days, and then put it into a pot just big enough to hold it; pour in a little broth, and then cover it with water. Put in about a dozen of Spanish onions, with the rinds on, three or four carrots, a turnip or two, some parsley, and any other herbs you like. Cover them down close, and stew them

them for three or four hours; but take your onions out after an hour's stewing, and take the first and second rinds off. Put them into a stewpan, with a ladle or two of your cullis, a mushroom or two, or truffles minced, and a little parsley. Take out your mutton, and drain it clean from the fat and liquor. Then season your sauce and make it hot; squeeze in a lemon, pour the sauce over it, and send it up to table with the onions round it.

Leg of Mutton Modina-Fashion.

Bone a leg of mutton quite to the end, which you must leave very short. Boil it in three parts water and one broth, and then take it out. Cut the upper part cross-ways, into which stuff butter and bread crumbs, seasoned with pepper, salt, and sweet herbs chopped. Then put it into a stewpan with a little of the broth, and a little white wine. Add the juice of a Seville orange to the sauce, and when it is done, dish it, and serve it up.

Split Leg of Mutton and Onion Sauce.

Split the leg from the shank to the end, and stick a skewer in to keep the nich open. Baste it with red wine till it be half roasted; then take the wine out of the dripping-pan, and put to it an anchovy. Set it over the fire till the anchovy is dissolved, rub the yolk of a hard egg in a little cold butter, mix it with the wine, and put it into your sauce-boat. Put good onion sauce over the leg when it is roasted, and send it up to table.

Leg of Mutton à la Daube.

Lard a leg of mutton with bacon, half roast it, and then put it into a pot that will just hold it, with a quart of mutton gravy, half a pint of vinegar, some whole spice, sweet-marjoram, winter savory, and some green onions. When it is tender, take it up, and make the sauce with some of the liquor, mushrooms, sliced lemon, two anchovies, a spoonful of colouring, and a piece of butter. Pour some into a boat, and the rest over the mutton.

Leg of Mutton à la Mode.

Lard a leg of mutton quite through with large pieces of bacon rolled in chopped sweet herbs and fine spices. Braze it on a pan of the same size with slices of lard, onions, and roots, and stop the steam very close. When it is done, add a glass of white wine, and strain the sauce.

Leg of Mutton à la haut Goût.

Hang up a leg of mutton for a fortnight, and then stuff every part of it with some cloves of garlick; rub it with pepper and salt, and then roast it. When it is properly done, put some good gravy and red wine into the dish, and send it up to table.

Leg of Mutton forced.

Raise the skin of a leg of mutton, take out the lean part of it, and chop it exceedingly fine, with an anchovy. Shred a bundle of sweet herbs, grate a penny loaf, half a lemon, some nutmeg, pepper, and salt, to your taste. Make them into
a force-

a forcemeat, with three eggs, and a large glass of red wine. Fill the skin with the forcemeat, but leave the bone and shank in their places, and it will appear like a whole leg. Lay it on an earthen dish, with a pint of red wine under it, and send it to the oven. It will take two hours and an half. When it comes out, take off the fat, strain the gravy over the mutton, lay round it hard yolks of eggs, and pickled mushrooms. Send it up to table, garnished with pickles.

Leg of Mutton ragood.

Take all the skin and fat off a leg of mutton, cut it very thin the right way of the grain, then butter your stewpan, and shake some flour into it. Slice half a lemon and half an onion, cut them very small, a small bundle of sweet herbs, and a little blade of mace. Put all together with your meat into the pan, stir it a minute or two, and then put in six spoonfuls of gravy. Mince an anchovy small, and mix it with some butter and flour. Stir it all together for six minutes, dish it up, and send it to table.

Leg of Mutton à la Royale.

Take off the fat, skin, and shank-bone of a leg of mutton. Lard the meat with bacon, and season it with pepper, salt, and a round piece, of about three or four pounds, of beef, or leg of veal, also larded. Have ready boiling some hog's lard, flour your meat, and give it a colour in the lard. Then take out the meat, and put it into a pot, with a bundle of sweet herbs, some parsley, an onion stuck with cloves, two or three

blades of mace, some whole pepper, and three quarts of gravy. Cover it close, and let it boil softly for two hours. In the mean time, get ready a sweetbread split, cut into quarters and broiled, a few truffles and morels stewed in a quarter of a pint of strong gravy, a glass of red wine, a few mushrooms, two spoonfuls of catch-up, and some asparagus tops. Boil all these together, and then lay the mutton in the middle of the dish. Cut the beef or veal into slices, make a rim round your mutton with the slices, and pour the ragoo over it. When you have taken the meat out of the pot, skim all the fat off the gravy, strain it, and add as much to the other as will fill the dish. Garnish with lemon, and send it up to table.

Shoulder of Mutton in Epigram.

Having roasted your shoulder almost enough, take off the skin about the thickness of a crown piece very carefully, and with it the shank-bone at the end. Season that skin and shank-bone with pepper and salt, a little lemon-peel cut small, and a few sweet-herbs and crumbs of bread. Lay this on the gridiron, and let it be of a fine brown. In the mean time take the rest of the meat, and cut it like a hash about the bigness of a shilling. Save the gravy, and put it to it, with a few spoonfuls of strong gravy, half an onion cut fine, a little nutmeg, a little pepper and salt, a little bundle of sweet-herbs, some gerkins cut very small, a few mushrooms, two or three truffles cut small, two spoonfuls of either red or white wine, and throw a little flour over the meat. Let all these stew together very softly for five or six minutes; but take care
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not to let it boil. Take out the sweet herbs, and put the hash into a dish; lay the broiled upon it, and serve it up.

Shoulder of Mutton surprized.

Half boil a shoulder of mutton, put it into a tossing-pan, with two quarts of veal gravy, four ounces of rice, a little beaten mace, and a tea-spoonful of mushroom powder. Stew it till the rice is enough, which it will be in about an hour, and then take up your mutton, and keep it hot. Put half a pint of cream to the rice, and a piece of butter rolled in flour. Shake it well, and boil it a few minutes. Lay your mutton in the dish, and pour your gravy over it. Garnish with either pickles or barberries, and send it up to table.

Neck of Mutton larded with Ham and Anchovies.

Take the fillet of a neck of mutton, and lard it quite through with ham and anchovies, first rolled in chopped parsley, shalots, sweet herbs, pepper, and salt. Then put it to braze or stew in a little broth, with a glass of white wine. When done, skim and strain the sauce, and add a little cullis to give it a proper consistence. Squeeze in the juice of half a lemon, pour it upon the meat and send it up to table.

Neck of Mutton, called the Hasty Dish.

Provide yourself with a large pewter or silver dish, made like a deep soup-dish, with an edge about an inch deep on the inside, with a lid made to fit it, and a handle at top, fixed so fast, that you may lift it up full by that handle with-

out any danger of its falling. This dish is called a Necromancer. Take a neck of mutton of about six pounds, take off the skin, cut it into chops of a moderate thickness, slice a French roll thin, peel and slice a large onion, pare and slice three or four turnips, lay a row of mutton in the dish, on that a row of roll, then a row of turnips, and then onions; put a little salt, then the meat, and so on. Put to it a small bundle of sweet herbs, and two or three blades of mace. Fill the dish with boiling water, and having covered it close, hang it on the back of two chairs by the rim. Take three sheets of brown paper, tear each sheet into five pieces, and draw them through your hand. Light one piece, and hold it under the bottom of the dish, moving the paper about as fast as it burns; light another, till all are burnt, and your meat will then be enough. Fifteen minutes will be sufficient to do it. Send it to table hot in the dish.

Saddle of Mutton à St. Menchout.

Having taken the skin off the hind part of a chine of mutton, lard it with bacon, season it with pepper, salt, mace, beaten cloves, nutmeg, young onions, sweet herbs, and parsley, all chopped fine. Put layers of bacon in a large oval or gravy pan, and then layers of beef, till the bottom is covered. Put in the mutton, then layers of bacon on that, and a layer of beef. Pour in a pint of wine, and as much good gravy as will stew it. Put in two or three shalots, and cover it close. Put fire over and under it, if you have a close pan, and let it stew for two hours.

hours. As soon as it is done, take it out, strew crumbs of bread all over it, and put it into the oven to brown, or brown it before the fire. Strain the gravy it was stewed in, and boil it till there be only a sufficient quantity for sauce. Lay the mutton in a dish, pour in the sauce, and send it up to table.

Mutton the Turkish Way.

Cut the meat in slices, and wash it with vinegar. Put it into a pot with some whole pepper, rice, and two or three onions. Stew them very slowly, and skim them frequently. As soon as it is tender, take out the onions, put sippets into the dish under them, and serve them up.

Mutton à la Maintenon.

Take a leg of mutton, and cut some short steaks from it. Make a forcemeat with crumbs of bread, a little chopped suet, or a bit of butter, lemon-peel grated, parsley shred fine, pepper, salt, and nutmeg, mixed up with the yolk of an egg. Pepper and salt the steaks, and lay on the forcemeat. Butter some half sheets of writing-paper, and in each wrap up a steak, twisting the paper neatly. Fry them, or do them in a Dutch oven. Put a little gravy into the dish, and some in a boat; garnish with pickles, and send them up to table.

A Basque of Mutton.

Take a copper dish of the size of a small punch-bowl, and lay the caul of a leg of veal into it. Chop exceedingly small the lean of a leg of mutton that has been kept a week. Then take half its weight in beef marrow, the crumb

of a penny loaf, the rind of half a lemon grated, half a pint of red wine, the yolks of four eggs, and two anchovies. Mix them well together, and lay them in the caul in the inside of the dish. Fasten the caul, bake it in a quick oven, and when it comes out, lay your dish upside down, and turn the whole out. Pour some brown gravy over it, and put some venison sauce into the dish. Garnish with pickles, and send it up to table.

A Harrico of Mutton.

Cut a neck or loin of mutton into thick chops, flour them, and fry them brown in a little butter. Then take them out, and put them on a sieve to drain. Put them into a stewpan, and cover them with gravy. Put in a whole onion, with a turnip or two, and stew them tender. Then take out the chops, strain the liquor through a sieve, and skim off all the fat. Put a little butter into the stewpan, and mix it with a spoonful of flour. Stir it well till it is smooth, then put in the liquor, and stir it well all the time you are pouring it in, or it will get into lumps. Then put in your chops with a glass of Lisbon. Have ready some carrots, about three quarters of an inch long, and cut them round with an apple corer, some turnips cut with a turnip scoop, and a dozen small onions blanched. Put them to your meat, and season with pepper and salt. Stew them gently for a quarter of an hour, and then take out the chops with a fork. Lay them on the dish, and pour the sauce over them. Garnish with beet root, and send them to table. This is a very pretty dish for supper.

A Hodge-podge of Mutton.

Take off the fat of a neck or loin of mutton, and cut it into steaks. Put them into a pitcher, with some lettuce, turnips, carrots, two cucumbers quartered, four or five onions, and a little pepper and salt. Stop the pitcher very close, but do not put any water into it. Then put the pitcher into a pan of boiling water, and let it boil four hours, and keep the pan supplied with fresh boiling water as it wastes. Take it out of the pitcher, and serve it up.

Mutton Rumps à la Braise.

Take six mutton rumps, and boil them for a quarter of an hour. Then take them out, and cut them in two, and put them into a stewpan, with half a pint of good gravy, a glass of white wine, an onion stuck with cloves, and a little chyan pepper and salt. Cover them close, and stew them till they be tender. Then take out the onion, thicken the gravy with a little butter rolled in flour, and put in a spoonful of browning, and the juice of half a lemon. Boil it up till it be smooth; but take care not to make it too thick. Put in your rumps, give them a toss or two, and dish them up hot. You may garnish with horse-radish and beet-root. If you choose, for variety sake, you may leave the rumps whole, and lard six kidnies on one side, and do them the same as the rumps, only not boil them. Put the rumps in the middle of the dish, and the kidnies round them, (or the kidnies will make a pretty side-dish of themselves) and pour the sauce over all.

To force a Quarter of Lamb.

Cut a long slit on the back side of a large leg of lamb, and take out the meat; but be careful that you do not deface the other side. Chop the meat small with some marrow, half a pound of beef suet, some oysters, an anchovy washed, an onion, some sweet herbs, a little lemon peel, and some mace and nutmeg. Beat these all together in a mortar, and stuff up the leg in the shape it was before. Sew it up, and rub it all over with the yolks of eggs well beaten. Spit it, flour it all over, lay it to the fire, and baste it with butter, and an hour will roast it. In the mean time, cut the loin into steaks, season them with pepper, salt, nutmeg, lemon peel cut fine, and a few herbs. Fry them in fresh butter till they are of a fine brown; then pour out all the butter, put in a quarter of a pint of white wine, shake it about, and then add half a pint of strong gravy, in which has been boiled some good spice, a quarter of a pint of oysters and their liquor, some mushrooms, and a spoonful of their pickle, a piece of butter rolled in flour, and the yolk of an egg finely beaten. Stir all these together till they be properly thick, and then lay your leg of lamb in the dish, and the loin round it. Pour the sauce over them, garnish with lemon, and send it up to table.

Lamb Chops en Casarole.

Put some yolk of eggs on both sides some chops cut off a loin of lamb, and strew bread crumbs over them, with a little cloves and mace, pepper and salt mixed. Fry them of a
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nice light brown, and put them round a dish as close as you can; but leave a hole in the middle to put in the following sauce. Take all sorts of sweet herbs and parsley finely chopped, and stew them a little in some good thick gravy. Garnish with crisped parsley.

To dress Lamb's Bits.

Take some lambs stons, and skin and split them. Lay them on a dry cloth with the sweetbreads and liver, and dredge them well with flour. Fry them in boiling lard or butter till they be of a light brown, and then lay them on a sieve to drain. Fry a good quantity of parsley, and lay your bits in the dish, and your parsley in lumps over it. Pour melted butter round them, and send them up to table.

Lamb's Sweetbreads.

Having blanched your sweetbreads, put them a little time into cold water. Then put them into a stewpan with a ladle of broth, some pepper, salt, a small bunch of green onions, and a blade of mace. Stir in a bit of butter with some flour, and stew them all about half an hour. Have ready two or three eggs well beaten in cream, with a little minced parsley and nutmeg. Put in some ready boiled tops of asparagus, and put them into your other articles; but take great care that it does not curdle. Add some lemon or orange juice, and send it to table. You may make it a pretty dish by the addition of peas, young gooseberries, or kidney beans.

To stuff a Chine of Pork.

Hang up a chine of pork for four or five days, and then make four holes in the lean. Stuff it with a little of the fat leaf chopped very small, some parsley, thyme, a little sage and shalot cut very fine, and seasoned with pepper, salt, and nutmeg. You may stuff it as thick as you choose. Put some good gravy into the dish, for sauce use apple sauce and potatoes, and send it up to table.

To barbacue a Pig.

Having managed a pig, of nine or ten weeks old, in every respect as for roasting, make a stuffing with a few sage leaves, the liver of the pig, and two anchovies boned, washed, and cut very small. Put them into a mortar with some crumbs of bread, a quarter of a pound of butter, a very little chyan pepper, and half a pint of Madeira wine. Beat them to a paste, and sew it up in the pig. Lay it down at a great distance from a large brisk fire, and singe it well. Put into the dripping-pan two bottles of Madeira wine, and baste it well all the time it is roasting. As soon as it is half roasted, put into the dripping-pan two French rolls, and if there be not wine enough in the dripping-pan, put in more. When the pig is nearly done, take out the rolls and sauce, and put them into a saucepan, with an anchovy cut small, a bunch of sweet herbs, and the juice of a lemon. Take up the pig, put an apple in its mouth, and a roll on each side. Strain the sauce over it, and send it up to table.

A Pig

A Pig au Père Duillet.

Having cut off the head, and quartered the pig, lard the quarters with bacon, and season them with mace, cloves, pepper, nutmeg, and salt. Put a layer of fat bacon at the bottom of a kettle, lay the head in the middle, and the quarters round. Then put in a bay leaf, an onion sliced, lemon, carrots, parsnips, parsley, and chives. Cover it again with bacon, stew it for an hour, and then take it up. Put your pig into a stewpan or kettle, pour in a bottle of white wine, cover it close, and let it stew an hour very softly. If you intend to serve it up cold, let it stand till it be cold, then drain it well, and wipe it to make it look white. Lay it in a dish with the head in the middle, and the quarters round, and throw some green parsley all over it. Indeed, either of the quarters, laid in water-creffes, is a pretty little dish. If you intend to serve it up hot, while your pig is stewing in the wine, take the first gravy it was stewed in, and strain it; skim off all the fat, take a sweetbread cut in five or six slices, some truffles, morels, and mushrooms. Stew these all together till they are enough, then thicken it with the yolks of two eggs, or a piece of butter rolled in flour, and when your pig is enough, take it out, and lay it in the dish. Put the wine it was stewed in to the ragoo, then pour all over the pig, garnish with lemon, and send it to table.

Pullets à la St. Menehout.

Truss the legs in the body, slit them all along the back, and spread them open on a table. Take

Take out the thigh-bones, and beat them with a rolling-pin. Then season them with pepper, salt, mace, nutmeg, and sweet herbs. Take a pound and a half of veal cut into thin slices, and put it into a stewpan of a convenient size, to stew the pullets in. Cover it, and set it over a stove or slow fire; and when it begins to stick to the pan, stir in a little flour, and shake the pan about till it be a little brown. Then pour in as much broth as will stew the pullets, stir it together, put in a little whole pepper, an onion, and a little piece of bacon or ham. Put in your pullets, cover them close, and let them stew half an hour. Then take them out, lay them on the gridiron to brown on the inside, strew them over with the yolk of an egg, some bread crumbs, and baste them with a little butter. Let them be of a fine brown, and boil the gravy till there is about enough for sauce; strain it, put in a few mushrooms, and a small piece of butter rolled in flour. Lay the pullets in the dish, pour in the sauce, garnish with lemon, and send them to table.

Chicken pulled.

A chicken that has been rather under roasted is best for this purpose. Cut off the legs, rumps, and side-bones together, and pull all the white part in little flakes, free from any skin. Toss it up with a little cream, thickened with a piece of butter mixed with flour. Stir it till the butter is melted, and add to it mace finely pounded, some whole pepper, salt, and a little lemon juice. Put this into a dish, lay the rump in the middle, the legs at each end, peppered, salted, and broiled, and send them up to table.

To dress Chickens the Scotch Way.

You must first singe your chickens, wash, and then dry them in a clean cloth. Quarter them, and put them into a saucepan with just water enough to cover them. Put in a little bunch of parsley, and some chopped, and a blade or two of mace. Cover them close down. Beat up five or six eggs with the whites, and pour them into the liquor as soon as it boils. As soon as they are enough, take out the bunch of parsley, and send them to table with the liquor in a deep dish. While they are doing, take care to properly skin them.

Chickens in Aspic.

Take two small chickens, and put into them the pinions, livers, and gizzards, with a piece of butter, and some pepper and salt. Cover them with fat bacon, then with paper, run a long skewer through them, tie them to a spit, and roast them. When they are cold, cut them up, put them into the following sauce, shake them round in it, and let them lie a few minutes before they are dished. Take as much cullis as you shall want for sauce, beat it with small green onions chopped, or shalot, a little tarragon and green mint, pepper and salt.

Fowls stuffed.

Bone your fowls, fill them with the following forcemeat, and roast them. Take half a pound of beef suet, the meat of a fowl cut very small, and beat them in a mortar, with a pound of veal, some truffles, morels, and mushrooms,
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cut small, a few sweet herbs, and parsley shred fine, some grated nutmeg, pepper, salt, and grated lemon-peel. Have ready for sauce, some good gravy, with truffles and morels. You may lard the fowls, if you please.

To make a Fowl.

Take a large fowl, and with your finger raise the skin from the breast-bone. Cut a veal sweetbread very small, a few oysters, a few mushrooms, an anchovy, some pepper, a little nutmeg, some lemon-peel, and a little thyme. Chop all together small, and mix it with the yolk of an egg. Stuff it in between the skin and flesh, but take care that you do not break the skin, and then stuff what oysters you please into the body of the fowl. If you choose it, you may lard the breast of your fowl with bacon. Paper the breast, and roast it. Make a good gravy, garnish with lemon, and send it up to table.

Turkey à la Daube.

Having cut the turkey down the back just enough to enable you to bone it, without spoiling the look of it, stuff it with forcemeat made of oysters chopped fine, crumbs of bread, pepper, salt, shalots, a very little thyme, parsley, and butter. Fill it as full as you like, sew it up, and tie it up in a clean cloth. Then boil it till it be white; but be careful not to do it too much. You may serve it up with oyster sauce, or make a rich gravy of the bones, with a piece of veal, mutton, and bacon, seasoned with pepper, salt, shalots, and a little bit of mace. Strain it off through a sieve, and stew your turkey in it,

it, after it is half-boiled, just half an hour. Dish it up with the gravy after it is well skimmed, strained, and thickened with a few mushrooms stewed white, or stewed palates, forcemeat balls, fried oysters, or sweetbreads, and pieces of lemon.

Turkies and Chickens.

Take a turkey, and as many chickens as you like, season them with salt, pepper, and cloves, and boil them; and to every quart of broth, put a quarter of a pound of rice, or vermicelli.

To glaze a Turkey.

Pick, draw, and singe a young turkey, but do not let it be too small. Lay it a little time over a clear charcoal fire, and turn it often. Prepare a ragoo of sweetbreads, take off the turkey, split it down the back, fill it with the ragoo, sew it up, and lard it with bacon. At the bottom of a deep stewpan put some slices of ham, veal, and beef. Lay the turkey upon these, and strew over it some sweet herbs, cover them close, and let them stew over a slow fire. When they are enough, take off the stewpan, take out the turkey, and then pour into the turkey a little good broth. Stir it about, strain off the liquor, and skim off the fat. Set it over the fire again, and boil it to a jelly. Then put in the turkey, and set the pan over a gentle fire or stove, and it will be soon well glazed. Pour some essence of ham into the dish, and put in the Turkey.

Turkey à la Hâte.

Having trussed a turkey with the legs inwards, flatten it as much as you can, and put it

into a stewpan, with melted lard, chopped parsley, shalots, mushrooms, and a little garlic. Give it a few turns on the fire, and add the juice of half a lemon to keep it white. Then put it into another stewpan, with slices of veal, a slice of ham, the melted lard, and every thing as used before, adding whole pepper and salt. Cover it over with slices of lard, and stew it gently about half an hour over a slow fire. Then put to it a glass of wine, and a little broth, and finish the brazing. Skim and strain the sauce, add a little cullis to it, reduce it to a proper consistence, and then send it up to table.

Ducks à la Mode.

Take two ducks, slit them down the backs, and bone them carefully. Make a forcemeat of the crumb of a penny loaf, four ounces of fat bacon scraped, a little parsley, thyme, lemon-peel, two shalots or onions shred very fine, with pepper, salt, and nutmeg, to your taste, and two eggs. Stuff your ducks with this, and sew them up. Then lard them down each side of the breast with bacon, dredge them well with flour, and put them into a Dutch oven to brown. Then put them into a stewpan with three pints of gravy, a glass of red wine, a teaspoonful of lemon-pickle, a large one of walnut and mushroom catchup, one of browning, and an anchovy, with chyan pepper to your taste. Stew them gently over a slow fire for an hour; and when they are enough, thicken your gravy, and put in a few truffles and morels. Strain your gravy, and pour it upon them.

Ducklings

Ducklings rolled.

Cut a pretty large duckling into two, bone it thoroughly, and lay on a forcemeat made with the breasts of roasted poultry. Roll it up, tie slices of bacon round it, and boil it in a little broth, with a glass of white wine, a bundle of sweet herbs, and two cloves. When it is done, gently squeeze out the fat, and wipe the duck clean. Send it up to table with what sauce you like best.

To marinade a Goose.

Take all the bones out of your goose, and make the following forcemeat. Take ten or twelve sage leaves, two large onions, and two or three large sharp apples, shred very fine. Mix these with the crumb of a penny loaf, four ounces of beef marrow, a glass of red wine, half a nutmeg grated, pepper, salt, and a little lemon-peel shred small. Make this into a light stuffing, with the yolks of four eggs, about an hour before you want it, and then put it into the goose. Fry the goose of a good brown, then put it into a deep stewpan, with two quarts of good gravy, and cover it close. Having let it stew two hours, take it out, and skim off the fat. Add to it a large spoonful of lemon pickle, one of browning, one of red wine, an anchovy shred fine, beaten mace, pepper and salt to your palate. Thicken it with flour and butter, give it a boil, dish up your goose, strain your gravy, and pour it over it.

Pigcons

Pigeons en Compote.

Skewer six young pigeons as for boiling. Grate the crumb of a penny loaf, take half a pound of fat bacon, shred some sweet herbs and parsley fine, two shalots or a little onion, a little lemon-peel, and a little grated nutmeg; season it with pepper and salt, and mix it up with the yolks of two eggs. Put this forcemeat into the craws and bellies of your pigeons, lard them down the breast, and fry them brown with a little butter. Then put them into a stewpan, with a pint of strong brown gravy, a gill of white wine, and stew them three quarters of an hour. Thicken it with a little butter rolled in flour, season it with salt and chyan pepper, put the pigeons in the dish, and strain the gravy over them. Send them up hot to table, with some forcemeat balls laid round them.

Pigeons à la Soufflé.

Having boned four pigeons, make a forcemeat as above directed. Stuff them, and put them into a stewpan with a pint of veal gravy. Stew them very gently half an hour, and then take them out. Wrap them all round with a veal forcemeat, rub them over with the yolk of an egg, and fry them in good dripping of a nice brown. Take the gravy they were stewed in, skim off the fat, thicken it with a little butter rolled in flour, the yolk of an egg, and a gill of cream beat up. Season it with pepper and salt, mix all together, and keep it stirring one way till it is smooth. Strain it into your dish, and put on the pigeons. Garnish with plenty of crisped parsley.

Pigeons

Pigeons à la Duxelle.

Take four or five pigeons, cut off their feet and pinions, and split them down the breast; then take out the livers, and flatten them with a cleaver. Make a hot marinade of some scraped bacon, seasoned with a mushroom or two, green onions, pepper, salt, thyme, parsley, and a little nutmeg. Fry all for a few minutes, and let the pigeons be heated through in it, and let them remain till you put them upon your gridiron. Take a thin slice of ham for each pigeon, and put them with the ham always at top; that is, when you turn your pigeons, turn your ham upon them. For your sauce, take a ladle of gravy, some sweet basil, a little thyme, parsley, and shalot, minced very fine, and a few slices of mushrooms, boiled all together a few minutes. Dish them up with their breast downwards, let your ham continue upon them, and pour your sauce over them, with the juice of an orange or lemon.

Pigeons Surtout.

Force your pigeons, lay a slice of bacon on their breasts, and a slice of veal beaten with the back of a knife, and seasoned with mace, pepper, and salt. Fasten it on with two small skewers, which will be better than tying it. Roast them on a fine bird spit, baste them with a piece of butter, then with the yolk of an egg, and afterwards with some crumbs of bread, a little nutmeg, and sweet herbs. When they are enough, lay them in your dish, and pour on them some good gravy, seasoned with truffles, morels, and mushrooms.

A Puyton

A Pupton of Pigeons.

Roll out a savoury forcemeat like a paste, and put it into a butter dish. Put a layer of very thin bacon, squab pigeons, sliced sweet-breads, asparagus tops, mushrooms, cockscombs, a palate boiled tender and cut into pieces, and the yolks of hard eggs. Make another forcemeat, and lay it over like a pie. Bake it, and when it is enough, turn it into a dish, pour gravy round it, and send it up to table.

Rabbits pulled.

Having half boiled your rabbits, with an onion, a little whole pepper, a bunch of sweet herbs, and a lemon-peel, pull the flesh into flakes, and put to it a little of the liquor, a piece of butter, mixed with flour, pepper, salt, nutmeg, chopped parsley, and the liver boiled and bruised. Boil this up, and keep shaking it round.

To florendine Rabbits.

Take three young rabbits and skin them, but leave on the ears. Wash and dry them with a cloth. Take out the bones carefully, leaving the head whole, and then lay them flat. Make a forcemeat of a quarter of a pound of bacon scraped, which answers the purpose much better than suet, as it makes the rabbits look whiter, and eat tenderer. Add to the bacon the crumb of a penny-loaf, a little lemon-thyme, or lemon-peel shred fine, parsley chopped small, nutmeg, chyan, and salt, to your taste. Mix them up together with an egg, and spread it over the rabbits. Roll them up to the

the head, skewer them straight, and close the ends, to prevent the forcemeat coming out. Skewer the ears back, and tie them in separate cloths, and boil them half an hour. When you dish them up, take out the jaw-bones, and stick them in the eyes for ears. Put round them forcemeat balls and mushrooms. In the mean time, prepare a white sauce made of veal gravy, a little anchovy, the juice of half a lemon, or a tea-spoonful of lemon pickle. Strain it, and take a quarter of a pound of butter rolled in flour, so as to make the sauce pretty thick. Keep stirring it while the flour is dissolving, and beat the yolk of an egg. Put to it some thick cream, nutmeg, and salt. Mix it with the gravy, and let it simmer a little over the fire; but do not let it boil, as that will curdle the cream. Pour it over the rabbits, and send it up to table.

Rabbits en Casserolle.

Divide a couple of rabbits into quarters, flour them, if you do not lard them, and fry them in butter. Put them into a stewpan, with some good gravy, and a glass of white wine. Season them with pepper and salt, and a bunch of sweet herbs. Cover them down close, and let them stew till tender. Then take up the rabbits, strain the sauce, thicken it with flour and butter, and pour it over the rabbits.

Portuguese Rabbits.

Truss your rabbits chicken fashion, the heads cut off, and the rabbit turned with the back upwards, two of the legs stripped to the claw-end, and so trussed with two skewers. Lard them,
and

and roast them, and put what sauce you please to them.

To hodge-podge a Hare.

Cut your hare into pieces, as if you intended it for stewing, and put it into a pitcher, with two or three onions, a little salt and pepper, a bunch of sweet herbs, and a piece of butter. Stop the pitcher very close, to prevent the steam from getting out, set it in a kettle full of boiling water, keep the kettle filled up as the water waxes, and let it stew four or five hours. You may, if you choose it, when you put the hare into the kettle, put in a lettuce, cucumber, turnips, and celery.

To jug a Hare.

This is done in nearly the same manner as the above, with this difference only, that some people lard the hare, here and there, with bacon.

Pheasants à la Braze.

Cover the bottom of your stewpan with a layer of beef, a layer of veal, a small piece of bacon, part of a carrot, an onion stuck with cloves, a blade or two of mace, a spoonful of black and white pepper, and a bundle of sweet herbs. Then put in your pheasant, and cover it with a layer of beef and veal, and a sweetbread. Set it on the fire for five or six minutes, and then pour in two quarts of boiling gravy. Cover it close, and let it stew an hour and a half very gently. Then take up your pheasant, and keep it hot. Let the gravy boil till it is reduced to about a pint, then strain it off, and put it in again. Put in the veal sweetbread that was

was stewed with the pheasant, some truffles and morels, the livers of fowls, artichoke bottoms, and some asparagus tops, if you have any. Let these simmer in the gravy five or six minutes, and then add two spoonfuls of catchup, a spoonfull of browning, and a little piece of butter rolled in flour. Shake all together, then put in your pheasant, with a few mushrooms, and let them stew about five or six minutes more. Take up your pheasant, pour the ragoo over it, lay forcemeat balls round it, garnish with lemon, and serve it up.

Partridges in Panes.

Take two roasted partridges, and the flesh of a large fowl, a little parboiled bacon, some marrow or suet finely chopped, a few mushrooms and morels cut very fine, some truffles, and artichoke bottoms. Season them with beaten mace, salt, pepper, a little nutmeg, sweet herbs chopped fine, and a crumb of a twopenny loaf soaked in hot gravy. Mix all well together, with the yolks of two eggs, and make your panes on paper, of a round figure, and the thickness of an egg, at a proper distance from one another. Dip the point of a knife in the yolk of an egg, in order to shape them, bread them neatly, and bake them a quarter of an hour in a quick oven. Observe to boil the truffles and morels tender in the gravy you soak the bread in.

FR Y I N G.

TO fry fish properly, they must be first dried in a cloth and then dredged with flour. The dripping or hogslard, of which you must put plenty in your pan, must always boil before your fish be put in. Hogslard, for frying, is preferred to butter, as the latter frequently makes the fish soft, and is apt to burn and blacken them. Your fish, when fried, should be put to drain, either in a dish or hair sieve, that when you send them up to table, they may not appear or eat greasy. If you make use of parsley, pick it very clean, and wash it well in cold water, before you throw it into the pan of boiling fat, where you must not let it remain too long. It will then be of a fine green, and eat very crisp.

To fry Beef Steaks.

Fry some steaks, cut out of the middle of the rump, in butter. When they are done, put a little good small beer into the pan, a little nutmeg, a shallot, some walnut catchup, and a piece of butter rolled in flour. Shake it round the pan till it boils, and pour it over the steaks. Pickled mushrooms, or oysters, may be added, if you chuse.

Veal Cutlets.

Your cutlets must be about the thickness of a half crown; but the length of them is of no consequence. Dip them in the yolk of an egg, and strew over them crumbs of bread, a few sweet herbs, some lemon peel, and a little grat-
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ed nutmeg. Fry them in fresh butter. In the mean time make a little gravy, and when the meat is done, take it out, and lay it in a dish before the fire. Then shake a little flour into the pan, and stir it round. Put in a little gravy, squeeze in a little lemon, and pour it over the veal. Garnish with lemon, and send it up to table.

Grass Lamb Steaks.

Cut a loin of lamb into steaks, pepper and salt, and fry them. When they are enough, put them into a dish, and pour out the butter. Shake a little flour into the pan, pour in a little beef broth, a little catchup and walnut pickle. Boil this up, and keep stirring it all the time. Put in the steaks, give them a shake round, garnish with crisped parsley, and send them up to table.

To fry cold Veal.

Cut your veal into pieces of about the thickness of half a crown, and of what length you think proper. Dip them into the yolk of an egg, and then in crumbs of bread, with a few sweet herbs and shred lemon-peel; grate a little nutmeg over them, and fry them in fresh butter. The butter must be made just hot enough to fry them. In the mean time, make a little gravy of the bone of the veal, and when the meat is fried, take it out with a fork, and lay it in a dish before the fire. Then shake a little flour into the pan, and stir it round. Then put in a little gravy, squeeze in some lemon, and pour it over the veal. Garnish with lemon, and serve it up.

To fry a Loin of Lamb.

Cut a loin of lamb into chops, and rub them over on both sides with the yolks of eggs; sprinkle over them some bread crumbs, a little parsley, thyme, marjoram, and winter savory, and lemon peel very finely chopped. Fry them in butter till they be of a nice brown, garnish with plenty of crisped parsley, and send them up to table.

To fry Lamb's Rumps.

Braze or boil your rumps, and make a light batter of flour, one egg, a little salt, white wine, and a little oil. Fry them of a good brown colour, and serve them up with fried parsley round them. You may put to them any sauce you like best.

To fry a Neck or Loin of Lamb.

Having cut your neck or loin into steaks, beat them with a rolling-pin, season them with a little salt, cover them close, and fry them in half a pint of ale. When they are done enough, take them out of the pan, lay them in a plate before the fire to keep hot, and pour all out of the pan into a basin. Then put in half a pint of white wine, a few capers, the yolks of two eggs finely beaten, with a little nutmeg and salt. Add to this the liquor they were fried in, and keep stirring it one way all the time till it be thick. Then put in the lamb keep shaking the lamb for a minute or two, lay the steaks in the dish, and pour the sauce over them. Garnish with some parsley crisped before the fire, and send them up to table.

To fry cold Chickens.

Having quartered your chicken, rub the quarters with the yolk of an egg, and strew on them bread crumbs, pepper, salt, nutmeg, grated lemon-peel, and chopped parsley. Fry them. Thicken some gravy with a little flour, and add chyan, mushroom powder, or catchup, with a little lemon juice. Pour it into the dish with the chickens.

BROILING.

THE principal matter in broiling is to have a clear fire. Turn your meat often while it is broiling, which will prevent its burning or getting smokey. You must have a dish placed over some hot coals, in order to keep it hot as fast as it is broiled; for no meat of any kind is good unless it be carried hot to table; and for this purpose, many cooks send up only a small quantity at a time, and that as soon as it is broiled.

To broil Beef Steaks.

A rump is generally used for steaks, which must be cut about half an inch thick. Having got a clear fire, rub your gridiron well with beef suet, and when it is hot, lay on your steaks. As soon as they begin to brown, turn them, and when the other side is brown also, lay them on a hot dish, with a piece of butter between each steak. Sprinkle a little pepper and salt over them, and let them stand two or

three minutes. Then slice a shalot very thin into a spoonful of water. Lay your steaks upon the gridiron, and keep turning them till they be enough. Put them on your dish, pour the shalot and water among them, and serve them up.

Breast of Mutton grilled.

Take a breast of mutton, half boil it, score it, pepper and salt it well, and rub it with the yolk of an egg; strew on chopped parsley and crumbs of bread, and broil it or roast it in a Dutch oven. Serve it up with caper sauce.

To broil Mutton Steaks.

Cut some steaks from the loin, about half an inch thick, and take off the skin, and part of the fat. As soon as your gridiron is hot, rub it with a little suet, lay on your steaks, and turn them frequently, lest the fat that drops from them should occasion the fire to blaze, which will smoke and spoil them; but this may in some measure be prevented by putting your gridiron on a slant. When they are enough, put them into a hot dish, rub them with a little butter, slice a shalot very thin into a spoonful of water, and pour it on them, with the like quantity of catchup. Garnish with scraped horseradish and pickles, and send them up hot to table.

To broil Pork Steaks.

When your pork steaks are enough, for they require more broiling than mutton chops, put in a little good gravy. Strew over them a little sage rubbed very fine, which gives them a very agreeable taste. Remember not to cut them too thick.

To

To broil Chickens.

Having slit your chickens down the back, season them with pepper and salt, and lay them on the gridiron over a clear fire, and at a great distance. Let the inside continue next the fire till it is nearly half done; then turn them, taking care that the fleshy sides do not burn, and let them broil till they are of a fine brown. Take some good gravy sauce, with some mushrooms, and garnish with lemon, the liver broiled, and the gizzard cut, flamed, and broiled, with pepper, and salt. Or you may broil your chicken in the following manner; cut it down the back, pepper and salt it, and broil it. Put over it white mushroom sauce, or melted butter with pickled mushrooms.

To broil Pigeons.

In order to broil pigeons nicely, you must take care that your fire is clear. Shred some parsley fine, take a piece of butter as big as a walnut, with a little pepper and salt, and put it into their bellies. Tie them at both ends, and broil them. Or, having first seasoned them with pepper and salt, you may split and broil them. Put a little parsley and butter into the dish, and send them up to table.

Partridges broiled with sweet Herb.

Having trussed your partridges as for boiling, split them down the back, and marinade them about an hour, in a little oil, pepper and salt, and all sorts of sweet herbs chopped. Then roll them in paper, with all the seasoning, and broil

them slowly. When they are done, take off the paper, mix the herbs with a little good cul-lis, add the squeeze of a lemon, and serve it up with the birds.

STEWING, MINCING, and HASHING.

To stew a Rump of a Beef.

HAVING cut the meat clean from the bone, put it into your stewpan, and cover it with an equal quantity of gravy and water. Put in a spoonful of whole pepper, a bundle of sweet herbs, two onions, some salt, and a pint of red wine. Cover it close, and set it over a stove or slow fire for some hours, shaking and turning it four or five times, and stirring it till dinner be ready. Cut ten or twelve turnips into slices the broad way, then quarter them, and fry them in beef dripping till they be brown. Take care to let your dripping boil before you put them in, and when done drain them well from the fat. Lay the beef in your soup dish, toast a little bread very nice and brown, which cut three corner ways, and lay them and the turnips into the dish. Skim the fat off clean, strain in the gravy, and serve it up, having first seasoned it with pepper and salt to your taste. If you have the convenience of a stove, you may put the dish over it for four or five minutes, which will give the liquor a fine flavour of the turnips, make the bread taste better, and be a great addition to the whole.

To stew a Lamb's Head.

First wash it and pick it very clean, and then lay it in water for an hour. Take out the brains, and with a sharp knife carefully extract the tongue and the bones; but take particular care that you do not break the meat. Then take out the eyes. Take two pounds of veal, and two pounds of beef suet, a very little thyme, a good piece of lemon peel finely minced, a nutmeg grated, and two anchovies. Chop all these well together, grate two stale rolls, and mix all with the yolks of four eggs. Save enough of this meat to make about twenty balls. Take half a pint of fresh mushrooms, clean peeled and washed, or pickled cockles. First stew your oysters, and put to them two quarts of gravy, with a blade or two of mace, and then mix all these together. Tie the head with packthread, cover it close, and let it stew two hours. In the mean time, beat up the brains with some lemon peel finely minced, a little chopped parsley, half a grated nutmeg, and the yolk of an egg. Fry the brains in little cakes in boiling dripping, then fry the balls, and keep them both hot. Take half an ounce of truffles and morels, and strain the gravy the head was stewed in, put it to the truffles and morels, with a few mushrooms, and boil all together. Then put in the rest of the brains that are not fried, and stew them together a minute or two. Pour this over the head, lay the fried brains and balls round it, garnish with lemon, and send it up to table.

Fillet of Veal stewed.

Stuff it, and half bake it with a little water in the dish. Then stew it with the liquor and some good gravy, and a little Madeira. When it is enough, thicken it with flour, and add catchup, chyan, a little salt, and juice of orange or lemon. Then boil it, dish it up, and send it to table.

To stew a Breast of Veal in its own Sauce.

Put a breast of veal into a stewpan of its own length, with a little broth, a glass of white wine, a bundle of sweet herbs, a few mushrooms, a little coriander tied in a bag, slice roots, onions, pepper, and salt. Stew it slowly till very tender. When it is done enough, strain and skim the sauce, pour it over the meat, and send it up to table.

To stew Chickens.

Having half boiled two fine chickens, take them up in a pewter dish, and cut them up, separating every joint one from the other, and taking out the breast bones. If the liquor the chickens produce is not sufficient, add a few spoonfuls of the water in which they were boiled, and put in a blade of mace, and a little salt. Cover it close with another dish, and set it over a stove or chafing-dish of coals. Let it stew till the chickens are enough, and then send them hot to table. This is a pretty dish for any sick person, or for a lady who lies in. In the same manner you may dress partridges, moor-game, or rabbits.

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To stew a Turkey.

Bone a small turkey, and fill it with the following forcemeat. Take half a pound of veal, the meat of two pigeons, and a pickled tongue boiled and peeled. Chop these all together, and beat them in a mortar, with some marrow from a beef bone, or a pound of suet from a loin of veal. Season them with two or three cloves, two or three blades of mace, half a nutmeg dried before the fire and pounded, and some salt. Mix all these well together, fill the turkey, and fry it of a fine brown. Put it into a pot that will just hold it, lay some skewers at the bottom of the pot to keep the turkey from sticking, and put in a quart of good beef gravy. Cover it close, and let it stew for half an hour very gently. Then put in a glass of red wine, a spoonful of catchup, a large spoonful of pickled mushrooms, some truffles, morels, and a piece of butter rolled in flour. Cover it close, and let it stew half an hour longer. Fry some hollow French rolls; then take some oysters, stew them in a saucepan with their own liquor, a bit of mace, a little white wine, and a piece of butter rolled in flour. Let them stew till pretty thick, and then fill the rolls with them. Lay the turkey in the dish, pour the sauce over it, lay the rolls on each side, and send it up to table.

To stew Giblets.

Having cut the neck into four pieces, and pinions in two, slice the gizzard, clean it well, and stew them in two quarts of water, or mutton broth, with a handful of sweet herbs,

an anchovy, a few pepper corns, three or four cloves, a spoonful of catchup, and an onion. As soon as the giblets are tender, put in a spoonful of good cream, and thicken it with flour and butter. Lay sippets round a soup-dish, pour in the whole, after straining it, and send them up to table.

To stew a Hare.

Paunch and eise your hare, cut it as for eating, and put it into a large saucepan, with three pints of beef gravy, a pint of red wine, a large onion stuck with cloves, a bundle of winter favory, a slice of horse-radish, two blades of beaten mace, an anchovy, a spoonful of walnut catchup, one of browning, half a lemon, and chyan and salt to your taste. Put on a close cover, set it over a gentle fire, and stew it for two hours. Then take it up into a soup dish, and thicken your gravy with a lump of butter rolled in flour. Boil it a little, and strain it over your hare. Garnish with lemon cut like straws.

To stew Partridges.

Truss your partridges in the same manner as for roasting, stuff the craws, and lard them down each side of the breast. Then roll a piece of butter in pepper, salt, and beaten mace, and put it into the bellies of the birds. Sew up the vents, dredge them well with flour, and fry them of a fine light brown. Put them into a stewpan with a quart of good gravy, a spoonful of Madeira wine, the same of catchup, a tea-spoonful of lemon-pickle, half the quantity of mushroom powder, an anchovy, half a lemon, and a sprig
of

of sweet marjoram. Cover the pan close, and stew them half an hour; then take them out, and thicken the gravy. Boil it a little, and pour it over the partridges. Lay round them artichoke bottoms, boiled and quartered, and the yolks of four hard eggs. You may stew woodcocks in the same way.

To stew Pheasants.

Put your pheasant into a stewpan with as much veal broth as will cover it, and let it stew till there is just enough of liquor left for sauce. Then skim it, and put in artichoke bottoms parboiled, a little beaten mace, a glass of wine, and some pepper and salt. If it is not thick enough, put in a piece of butter rolled in flour, and squeeze in a little lemon-juice. Take up your pheasant, pour the sauce over it, and put forcemeat balls into the dish.

To mince Veal.

Cut your veal as fine as possible, but do not chop it. Grate a little nutmeg over it, shred a little lemon-peel very fine, dredge a little flour over it, and throw a very little salt on it. To a large plate of veal, take four or five spoonfuls of water, let it boil, and then put in the veal, with a piece of butter as big as an egg. Stir it well together, and it will be done enough as soon as it is all thoroughly hot. Have ready a very thin piece of bread toasted brown, and cut into three-corner sippets. Lay it round the plate, and pour in the veal. Just before you put it in, squeeze in half a lemon, or put in half a spoonful of vinegar.

To

To hash Mutton.

Having cut your mutton into small pieces, and as thin as you can, strew a little flour over it, and put it into some gravy, in which sweet herbs, onion, pepper, and salt, have been boiled, and strained. Put in a piece of butter rolled in flour, a little salt, a shallot cut fine, a few capers and gerkins finely chopped, and a glass of red wine, or walnut pickles, if you like it. Toss all together for a minute or two, and have ready some bread toasted and cut into thin sippets; lay these round the dish, and pour in your hash. Garnish with pickles and horse-radish, and send it up to table.

To hash cold Mutton.

With a sharp knife cut your mutton into little pieces, as thin as possible, and then boil the bones with an onion, a little sweet herbs, a blade of mace, a very little whole pepper, a little salt, and a piece of crust toasted very crisp. Let it boil till there be no more than just sufficient for sauce. Then strain it, and put it into a saucepan, with a piece of butter rolled in flour, and as soon as the meat is hot, it will be enough. Season it with pepper and salt, and have ready some thin bread toasted brown, and cut into any form you best like. Lay these round the dish, and pour the hash upon them. You may put in any kind of pickle you like, and garnish with some of them.

To hash a Calf's Head.

Having cleaned the head exceedingly well, boil it a quarter of an hour, and when it is cold
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cut the meat into thin broad slices. Put it into a tossing-pan with two quarts of gravy. When it has stewed three quarters of an hour, add to it an anchovy, a little beaten mace, chyan to your taste, two spoonfuls of lemon pickle, two meat spoonfuls of walnut catchup, half an ounce of truffles and morels, a slice or two of lemon, a bundle of sweet herbs, and a glass of white wine. Mix a quarter of a pound of butter with flour, and put it in a few minutes before the head is enough. Put the brains into hot water, and beat them fine in a bason. Add to them two eggs, one spoonful of flour, a bit of lemon peel shred fine, a little parsley chopped small, a little sack, and orange-flower-water. Lay a sheet of puff paste at the bottom of your dish, and put in the ingredients, and cover it with another sheet of puff paste. Bake it in a slack oven, and serve it up hot, with sugar scraped on the top of it.

To bask Fowls.

Having cut your fowl into pieces, put to it some gravy, with a little cream, some catchup, or mushroom powder, grated lemon-peel, some nutmeg, a few oysters and their liquor, and a piece of butter rolled in flour. Keep stirring it till the butter is melted, and then lay fippets round the dish.

To bask Ducks.

Having roasted two ducks till they be nearly three parts done, take them up, and let them stand to cool. Then cut the breast into thin slices, and take care of the gravy. The legs will
serve

serve for another dish, which you may dress by wrapping them in a caul with a good forcemeat, and serve them up with cullis sauce. For the fillets, cut cucumbers, and marinade them about an hour, with a little vinegar, salt, and an onion sliced. Then take out the onion, squeeze the cucumbers in a cloth, and put them into a stewpan with a bit of butter, a slice of ham, a little broth, flour, and veal gravy. Boil it slowly, skim it well, take out the ham, and put the meat to it to warm, without boiling. You may do the same with chopped truffles, or mushrooms, or any thing else in season. You may hash a cold roasted duck in this manner.

To hash a Hare.

Cut your hare into small pieces, and if you have any of the pudding left, rub it small, and put to it a gill of red wine, the same quantity of water, half an anchovy chopped fine, an anchovy stuck with four cloves, and a quarter of a pound of butter rolled in flour. Put these all together in a saucepan, and set it over a slow fire, shaking it often, so that the whole may be equally heated. When it is thoroughly hot, for you must take care never to let a hash boil, as that will harden the meat, take out the onion, lay sippets in the dish, and pour your hash over them.

To hash a Woodcock.

Having cut up your woodcock as for eating, work the entrails very fine with the back of a spoon, and mix it with a spoonful of red wine, the same of water, and half a spoonful of alegar. Cut an onion into slices, pull it into rings, and roll

roll a little butter in flour. Put them all into your tossing-pan, and shake it over the fire till it boils. Then put in your bird, and when it is thoroughly hot, lay it in your dish, with sip-pets round it. Strain the sauce over the wood-cock, and lay the onions in rings. A partridge may be hashed the same way.

RAGOOS AND FRICASEES.

Breast of Veal ragood.

ROAST half the best end of a neck of veal, flour it, and stew it gently with three pints of good gravy, an onion, a few cloves, whole Pepper, and a bit of lemon peel. Turn it while it is stewing, and when it is very tender, strain the sauce. If it be not thick enough, mix a little more flour smooth, and add catchup, chyan, truffles, morels and pickled mushrooms. Boil it up, and put in hard yolks of eggs.

Neck of Veal ragood.

Cut a neck of veal into steaks, and flatten them with a rolling pin, season them with salt, pepper, cloves, and mace. Lard them with bacon, lemon-peel, and thyme, and dip them in the yolks of eggs. Make a sheet of strong cap-paper up at the four corners, in the form of a dripping-pan. Pin up the corners, butter the paper and the gridiron, and set it over a charcoal fire. Put in your meat, let it do leisurely, keep it basting and turning to keep in the gravy, and

and have ready a pint of strong gravy against it is enough. Season it high, put in mushrooms and pickles, and forcemeat-balls dipped in the yolks of eggs, oysters stewed and fried to lay round and at the top of your dish, and then send it to table. If it be for a brown ragoo, put in red wine; if for a white one, put in white wine, with the yolks of eggs beat up with two or three spoonfuls of cream.

To ragoo Ox Palates.

Boil four ox palates till they be tender, clean them well, and cut them some into long and some into square pieces. Put them into a rich cooley thus made: put a piece of butter into your stew-pan, and melt it; put a large spoonful of flour to it, and stir it till it be smooth. Put to it a quart of good gravy, a gill of Liebig's, and three shalots chopped; put in some lean ham cut very fine, and half a lemon. Let it boil twenty minutes, and then strain it through a sieve. Put this and your palates into a pan, with some forcemeat balls, truffles, and morels, and pickled or fresh mushrooms stewed in gravy. Season it with pepper and salt to your taste, and toss them up five or six minutes. You may use either lemon or beet-root for garnish.

To ragoo Lamb.

Cut the knuckle bone off a fore quarter of lamb, lard it with little thin bits of bacon, flour it, fry it of a fine brown, and then put it into an earthen pot or stewpan, put to it a quart of broth or good gravy, a bundle of herbs, a little mace, two or three cloves, and a little whole pepper.

pepper. Cover it close, and let it stew pretty fast for half an hour. Pour the liquor all out, strain it, keep the lamb hot in the pot till the sauce be ready. Take half a pint of oysters, flour them, fry them brown, drain out all the fat clear that you fried them in, and skim all the fat off the gravy. Then pour it to the oysters, put in an anchovy, and two spoonfuls of either red or white wine. Boil all together till there be only just enough for sauce, add some fresh mushrooms, if you can get them, and some pickled, with a spoonful of the pickle, or the juice of half a lemon. Lay your lamb in the dish, pour the sauce over it, garnish with lemon, and serve it up.

To ragoo Partridges.

Truss your partridges, and roast them, without making use of any flour. Make a sauce of the livers pounded, and add two or three chickens livers. Put them into a stewpan with a green onion or two, a mushroom, some parsley, pepper, and salt. Boil all in cullis a few minutes, and strain them. Cut the partridges as for a fricassée, and put them to the sauce. Let it boil just long enough to heat the meat through. Put in a little orange peel, a bit of minced shallot, and a little parsley. Squeeze in a good deal of orange juice, dish it up, and garnish with oranges quartered.

To fricassée Tripe.

Get some nice white tripe, cut it into slips, put it into some boiled gravy with a little cream, and a bit of butter mixed with flour. Stir it till
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the butter be melted, and add a little white wine, lemon-peel grated, chopped parsley, pepper, salt, and pickled mushrooms, or lemon-juice. Shake all together, and give it a gentle stew.

To fricassée Ox Palates.

Having well cleaned your palates, put them into a stew-pot, cover them with water, and set them in the oven for three or four hours. When they come from the oven, strip off the skins, and cut them into square pieces. Season them with mace, nutmeg, chyan, and salt. Mix a spoonful of flour with the yolks of two eggs, dip in your palates, fry them of a light brown, and then put them in a sieve to drain. Have ready half a pint of veal gravy, with a little caper liquor, a spoonful of browning, and a few mushrooms. Thicken it well with flour and butter, pour it hot on your dish, and lay in your palates. Garnish with barberries and fried parsley.

To fricassée Pigeons.

Cut your pigeons in the same manner as chickens for fricasseeing, fry them of a light brown, put them into some good mutton-gravy, and stew them near half an hour. Put in half an ounce of morels, a spoonful of browning, and a slice of lemon. Take up your pigeons, and thicken your gravy; strain it over your pigeons, lay round them forcemeat balls, and garnish with pickles.

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To fricassée Eggs.

Having boiled your eggs pretty hard, slice them. Take a little veal gravy, a little cream and flour, and a bit of butter, nutmeg, salt, pepper, chopped parsley, and a few pickled mushrooms. Boil this up, and pour it over the eggs. Put a hard yolk in the middle of the dish, with toasted fippets.

To fricassée Chickens.

Having skinned your chickens, and cut them into small pieces, wash them in warm water, and dry them very clean with a cloth. Season them with pepper and salt, and put them into a stewpan with a little water, and a good piece of butter, a little lemon pickle, or half a lemon, a glass of white wine, an anchovy, a little mace and nutmeg, an onion stuck with cloves, a bunch of lemon thyme, and sweet marjoram: Let these stew together till your chickens are tender, and then lay them on your dish. Thicken the gravy with flour and butter, and strain it. Beat the yolks of three eggs a little, and mix them with a large tea-cupful of rich cream, and put it into your gravy. Shake it over the fire, but do not let it boil, and pour it over your chickens.

To fricassée Rabbits white.

Cut up your rabbits, put them into a tossing-pan, with a pint of veal gravy, a tea spoonful of lemon-pickle, an anchovy, a slice of lemon, a little beaten mace, chyan pepper, and salt, and stew them over a slow fire. When they are enough,

enough, thicken your gravy with flour and butter, and strain it. Then add the yolks of two eggs mixed with a large tea-cupful of cream, and a little nutmeg grated in it. Take care not to let it boil, as that will spoil it.

To fricassée Rabbits brown.

Having cut them as for eating, fry them of a light brown in butter, and put them into a tossing pan, with a pint of water, a tea-spoonful of lemon pickle, an anchovy, a slice of lemon, a large spoonful of mushroom catchup, the same of browning, with chyan pepper, and salt to your taste. Stew them over a slow fire till they be enough; thicken your gravy and strain it, dish up your rabbits, and pour the gravy over them.

Lamb Cutlets fricasseed.

Take a leg of lamb, and cut it into thin cutlets cross the grain, and put them into a stewpan. Make some good broth with the bones, shank, &c. enough to cover the cutlets. Put it into the stewpan, and cover it with a bundle of sweet herbs, an onion, a little clove and mace tied in a muslin rag and stew them gently for ten minutes. Then take out the cutlets, skim off the fat, and take out the sweet herbs and mace. Thicken it with butter rolled in flour, season it with salt and a little chyan pepper; put in a few mushrooms, truffles, and morels, clean washed; some forcemeat balls, three yolks of eggs beat up in half a pint of cream, and some nutmeg grated. Keep stirring it one way till it be thick and smooth, and then put in your cutlets.

cutlets. Give them a toss up, take them out with a fork, and lay them in a dish. Pour the sauce over them, garnish with beet root and lemon, and send them up to table.

Lamb Stones and Sweetbreads fricasseed.

Blanch, parboil, and slice some lamb stones, and flour three or four sweetbreads; but if they be very thick, cut them in two. Take the yolks of six hard eggs whole, a few pistachio-nut kernels, and a few large oysters. Fry all these till they are of a fine brown, then pour out all the butter, and add a pint of drawn gravy, the lamb stones, some asparagus tops about an inch long, some grated nutmeg, a little pepper and salt, two shallots shred small, and a glass of white wine. Stew all these together for ten minutes, and then add the yolks of three eggs finely beaten, with a little cream, and a little beaten mace. Stir all together till it is of a fine thickness, then garnish with lemon, and send it up to table.

POTTING AND COLLARING.

To pot Beef.

TAKE twelve pounds of beef, and rub into it a pound of brown sugar, and an ounce of salt-petre. After it has lain twenty-four hours, wash it clean, and dry it well with a cloth. Having seasoned it to your taste with pepper, salt, and mace, cut it into five or six pieces.

pieces. Then put it into an earthen pot, with a pound of butter in lumps upon it, set it in a hot oven, and let it stand three hours. Then take it out, cut off the hard outsides, and beat it in a mortar. Add to it a little more pepper, salt, and mace. Then oil a pound of butter in the gravy and fat that came from your beef, and put it in as you find necessary; but beat the meat very fine. Then put it into your pots, press it close down, pour clarified butter over it, and keep it in a dry place.

If you wish to pot your beef so as to imitate venison, proceed in the following manner. Take a buttock of beef, and cut the lean of it into pieces of about a pound weight each. To eight pounds of beef take four ounces of saltpetre, the same quantity of bay-salt, half a pound of white salt, and an ounce of sal-prunella. Beat all the salts very fine, mix them well together, and rub them into the beef. Turn it twice a day for four days successively. After that put it into a pan, and cover it with pump water, and a little of its own brine. Send it to the oven, and bake it till it is tender; then drain it from the gravy, and take out all the skin and sinews. Pound the meat well in a mortar, lay it in a broad dish, and mix on it an ounce of cloves and mace, three quarters of an ounce of pepper, and a nutmeg, all beat very fine. Mix the whole well with the meat, and add a little clarified fresh butter to moisten it. Then press it down into pots very hard, set them at the mouth of an oven just to settle, and then cover them two inches thick with clarified butter. When quite cold, cover the pots over with white paper tied close,

close, and set them in a dry place. It will keep good a great while, if made agreeable to these directions.

To pot a Hare.

Care your hare, and wash it perfectly clean. Then cut it up as you do for eating, put it into a pot, and season it with pepper, salt, and mace. Put on it a pound of butter, tie it down close, and bake it in a bread oven. When it comes out, pick the meat clean from the bones, and pound it very fine in a mortar, with the fat from your gravy. Then put it close down in your pots, and pour clarified butter upon it.

To collar a Hare.

Having boned your hare, lard it with thick pieces of bacon, and season it with spices and salt. You may put into it a forcemeat, or not, just as you like. Roll it up very tight, and tie it faste together. Braze it with slices of veal, half a pint of white wine, a pint of broth, and cover it over with slices of bacon. You may put such meat and seasoning to make jelly of the braze afterwards as you like. Serve up the hare cold with it, either whole or in slices.

To collar Beef.

Bone a piece of a thin flank of beef, and cut off the skin. Salt it with two ounces of salt-petre, the like quantity of sal-prunella, and also of bay-salt, half a pound of coarse sugar, and two pounds of common salt. Beat the hard salts very fine, and mix all together. Turn it every day, and rub it well with the brine for eight days; then take it out, wash it, and wipe

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it dry. Take a quarter of an ounce of cloves, the like quantity of mace, twelve corne of allspice, and a nutmeg beaten very fine, with a spoonful of beaten pepper, a large quantity of chopped parsley, and some sweet herbs shred fine. Sprinkle this mixture on the beef, and roll it up very tight; then put a coarse cloth round it, and tie it very tight with Beggars tape. Boil it in a copper of water, and, if it is a large collar, it will take six hours boiling, but a small one will be done in five. When it is done, take it out, and put it into a press; but, if you have not that convenience, put it between two boards, with a weight on the uppermost, and let it remain in that state till it is thoroughly cold. Then take it out of the cloth, cut it into thin slices, lay them on a dish, and send them up to table. Raw parsley may be used as a garnish.

Breast of Mutton collared.

Take a breast of mutton, skin and bone it, and roll it up in a collar like a breast of veal. Put a quart of milk and a quarter of a pound of butter in the dripping-pan, and baste the meat with it well while it is roasting. Put some good gravy into the dish and into a boat, with some currant jelly in another boat, and serve it up.

To collar a Breast of Veal.

Bone the finest breast of veal you can procure, and rub it over with the yolks of two eggs; strew over it some crumbs of bread, a little grated lemon peel, a little pepper and salt, and a handful of chopped parsley. Roll it up
hard,

hard, and bind it tight with packthread. Wrap it in a cloth, boil it an hour and a half, and then take it up, and set it to cool. As soon as it has cooled a little, take off the cloth, and cut off the packthread carefully, lest you open the veal. Cut it into five slices, lay them on a dish with the sweetbread boiled, and cut in thin slices, and laid round them with ten or twelve forcemeat balls. Pour your white sauce over it, and garnish with barberries or green pickles. Make your white sauce in the following manner. Take a pint of good veal gravy, put to it a spoonful of lemon pickle, half an anchovy, a tea-spoonful of mushroom powder, or a few pickled mushrooms. Give it a gentle boil, and then put in half a pint of cream, and the yolks of two eggs finely beaten. Shake it over the fire after the eggs and cream are in, but do not let it boil, as that will curdle it.

To collar a Pig.

Take a fine young roasting pig, kill it as before directed, dress off the hair, and draw it. Wash it clean, rip it open from one end to the other, and take out all the bones. Rub it all over with pepper and salt, a little cloves and mace finely beaten, six sage leaves, and sweet herbs, chopped small. Roll up your pig tight, and bind it with a fillet. Fill the pot you intend to boil it in with soft water, a bunch of sweet herbs, some pepper-corns, some cloves, mace, a handful of salt, and a pint of vinegar. When the liquor boils, put in your pig; boil it till it is tender, and then take it up. When it is al-

most cold, bind it over again, put it into an earthen pan, pour over it the liquor your pig was boiled in, and always keep it covered. When you want it for use, take it out of the pan, untie the fillet as far as you want to cut it, and then cut it into slices, and lay them in your dish. Garnish with parsley, and send it up to table.

PIES AND TARTS.

To make Paste for large Pies.

BEFORE we enter on the making of pies, it may not be improper to give some instructions for making the different sorts of paste. The method of making Meat, Poultry, Game, and Fish Pies, will be found in the preceding chapters, under the heads of beef, mutton, &c.

To make a good paste for large pies, put the yolks of three eggs to a peck of flour, pour in some boiling water, then put in half a pound of suet, and a pound and a half of butter. Skim off the butter and suet, and as much of the liquor as will make it a light good crust. Work it up well, and roll it out.

To make a Puff paste.

Rub a pound of butter into a quarter of a peck of flour, and make it up in a light paste with cold water, just stiff enough to work it up. Then roll it out about as thick as a crown piece, and put a layer of butter all over. Sprinkle on a little flour, double it up, and roll it out again. Double it, and roll it out three times, and it will then be a good puff-paste.

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To make a short Crust.

Put six ounces of butter into eight of flour, and mix it up with as little water as possible, so as to have it a stiffish paste. Beat it well, and roll it thin. This is the best crust for all tarts that are to be eaten cold, and for preserved fruit. Bake it in a moderate oven.

To make a Paste for Custards.

Put six ounces of butter to half a pound of flour, the yolks of two eggs, and three spoonfuls of cream. Mix them together, and let them stand a quarter of an hour. Then work it up and down, and roll it very thin.

To make a Paste for Tarts.

Mix three quarters of a pound of butter with one pound of flour, and beat it well with a rolling pin.

To make a crisp Paste for Tarts.

Beat the white of an egg to a strong froth, put in by degrees four ounces of double refined sugar, with about as much gum as will lie upon a sixpence, beaten and sifted fine. Beat it half an hour, and it will be then fit for use.

Beef Steak Pie.

Beat some rump steaks with a rolling-pin, and then season them with pepper and salt to your palate. Make a good crust, lay in your steaks, and then pour in as much water as will half fill the dish. Put on the crust, send it to the oven, and let it be well baked.

A Lamb Pie.

Having cut your lamb into small pieces, season it with pepper, salt, cloves, mace, and nutmeg, finely beaten. Make a good puff-paste crust, lay it into your dish, then put in your meat, and strew on it some stoned raisins and currants clean washed, and add some sugar. Then lay on some forcemeat balls made sweet, and, if in the summer, you may put in some artichoke bottoms boiled; but, in the winter time, you may use scalded grapes. Add to these some Spanish potatoes boiled, and cut into pieces; some candied citron and orange, some lemon peel, and three or four blades of mace. Put butter on the top, close up your pie, and bake it. Against it is done, have ready the following. Mix the yolks of three eggs with a pint of wine, and stir them well together over the fire one way, till it is of a proper thickness. Then take it off, put in sugar enough to sweeten it, and squeeze in the juice of a lemon. Raise the lid of your pie, put this hot into it, close it up again, and send it to table.

To make a fine sweet Veal Pie.

Season your veal with salt, pepper, cloves, mace, and nutmeg, all beaten fine. Cut your meat into little pieces, and having made a good puff paste crust, lay it into your dish. Then lay in your meat, strew on it some currants and stone raisins clean washed, and some sugar. Then lay on it some forcemeat balls made sweet, and in the summer some artichoke bottoms boiled, and scalded grapes in the winter.

Boil

Boil Spanish potatoes cut in pieces, candied citron, candied orange, and lemon peel, and three or four blades of mace. Put butter on the top, close up your pie, and bake it. Have ready against it comes out of the oven, a caudle thus made. Take a pint of white wine, and mix in it the yolks of three eggs; stir it well together over the fire one way all the time, till it be thick. Then take it off, stir in sugar enough to sweeten it, and squeeze in the juice of a lemon. Pour it hot into your pie, and close it up again.

A savoury Lamb Pie.

Cut your meat into pieces, and season it to your palate with pepper, salt, mace, cloves, and nutmeg, finely beaten. Having made a good puff-paste crust, put your meat into it, with a few lamb-stones and sweetbreads seasoned like your meat. Then put in some oysters and forcemeat balls, hard yolks of eggs, and the tops of asparagus two inches long, first boiled green. Put butter all over the pie, put on the lid, and set it in a quick oven an hour and a half. In the mean time, take a pint of gravy, the oyster liquor, a gill of red wine, and a little grated nutmeg. Mix all together with the yolks of two or three eggs finely beaten, and keep stirring it one way all the time. When it boils pour it into your pie, put on the lid again, and send it up to table.

To make a Venison Pasty.

Bone a neck and breast of venison, and season them well with pepper and salt. Put them

into a deep pan, with the best part of a neck of mutton sliced and laid over them. Pour in a glass of red wine, put a coarse paste over it, and bake it two hours. Then lay the venison in a dish, pour the gravy over it, and put on it a pound of butter. Make a good puff-paste, and lay it near half an inch thick round the edge of the dish. Roll out the lid, which must be a little thicker than the paste on the edge of the dish, and lay it on. Then roll out another lid pretty thin, and cut it into flowers, leaves, or whatever form you please, and lay it on the lid. It may be eaten either hot or cold.

A Cheshire Pork Pie.

Skin a loin of pork, cut it into steaks, and season it with salt, nutmeg, and pepper. Make a good crust, put a layer of pork, then a layer of pippins pared and cored, and a little sugar, enough to sweeten the pie, and then a layer of pork. Put in half a pint of white wine, lay some butter on the top, and close your pie. It will take a pint of wine, if your pie be a large one.

A Sucking Pig Pie.

Having boned your pig thoroughly, lard the leg and shoulders with bacon seasoned with spices, and sweet herbs chopped. Put it in a raised crust of its own length, and season it with spices, sweet herbs chopped, and a pound of butter. Cover it over with thin slices of bacon, then finish the pie, and bake it about three hours. When it is nearly done, add to it two
glasses

glasses of white wine, and let it be served up cold.

To make an Apple Tart.

Scald eight or ten large codlings, and skin them as soon as they are cold. Beat the pulp very fine with a spoon, and then mix the yolks of six eggs, and the whites of four. Beat all together as fine as possible, and put in grated nutmeg and sugar to your taste. Melt some fresh butter, and beat it till it is like a fine cream. Then make a fine puff-paste, cover a tin patty-pan with it, and pour in the ingredients, but do not cover it with the paste. Bake it a quarter of an hour, then slip it out of the patty-pan on a dish, and strew over it some sugar finely beaten and sifted.

To make an Apple Pie.

Having laid a good puff-paste round the sides of the dish, pare and quarter your apples, and and take out the cores. Lay a row of apples thick, throw in half the sugar you intend to use, throw over it a little lemon-peel minced fine, and squeeze over them a little lemon; sprinkle in a few cloves, and then put in the rest of your apples and your sugar. Sweeten to your palate, and squeeze a little more lemon. Boil the peelings of the apples and the cores in water, with a blade of mace, till it is very good. Strain it, and boil the syrup with a little sugar, till it is considerably reduced in quantity. Pour it into your pie, put on the upper crust, and bake it. You may beat up the yolks of two eggs, and half a pint of cream, with a little nutmeg and sugar. Put it over a slow fire, and

keep stirring it till it is ready to boil. Then take off the lid, and pour in the cream. Cut the crust into little three corner-pieces, stick them about the pie, and send it to table cold. You may, if you think proper, when you make pour pie, put in a little quince or marmalade. A pear pie may be made in the same manner, but you must omit the quince.

To make a Codling Pie.

Take some small codlings, put them into a pan with spring water, lay vine leaves on them, and cover them with a cloth, wrapped round the cover of the pan to keep in the steam. As soon as they grow soft, peel them, and put them in the same water as the vine leaves. Hang them high over the fire to green, and, when you see them of a fine colour, take them out of the water, and put them into a deep dish, with as much powder or loaf sugar as will sweeten them. Make the lid of a rich puff-paste, and bake it. When it comes from the oven, take off the lid, and cut into little pieces, like sippets, and stick them round the inside of the pie, with the points upwards. Then make a good custard, and pour it over your pie. Make your custard thus. Boil a pint of cream with a stick of cinnamon, and sugar enough to make it a little sweet. As soon as it is cold, put in the yolks of four eggs well-beaten, set it on the fire, and keep stirring it till it grows thick; but take care not to let it boil, as that will curdle it. Pour this into your pie, pair thin a little lemon, cut the peel like straws, and lay it on the top of your pies.

To make a Cherry Pie.

Having made a good crust, lay a little of it round the sides of the dish, and throw sugar at the bottom. Then lay in your fruit, and some sugar at the top. You may, if you please, add some red currants, which will give an additional flavour to your pie. Then put on your lid, and bake it in a slack oven. You may make plumb or gooseberry pies in the same manner.

Orange or Lemon Tarts.

Having rubbed half a dozen large oranges or lemons with salt, put them into water, with a handful of salt in it, for two days. Then change them every day with fresh water, without salt, for a fortnight. Boil them till they are tender, and then cut them into half quarters corner-wise as thin as possible. Take half a dozen pippins, pared, cored, and quartered, and put them into a pint of water. Let them boil till they break, then put the liquor to your oranges or lemons, half the pulp of the pippins well broken, and a pound of sugar. Boil these together a quarter of an hour, then put it into a pot, and squeeze into it the juice of either an orange or a lemon, according to which of the tarts you intend to make. Two spoonfuls will be sufficient to give a proper flavour to your tart. Put fine thin puff-paste into your patty-pans, which must be small and shallow. Before you put your tarts into the oven, take a feather or brush, and rub them over with melted butter, and then sift some double-refined sugar over them, which will form a pretty icing, and make them have a very agreeable appearance.

To make a Tart de Moi.

Having made a puff-paste, lay it round your dish, and then put in a layer of biscuit, a layer of butter and marrow, and then a layer of all sorts of sweetmeats, or at least as many as you have, and continue to do so till your dish is full. Boil a quart of cream, and thicken it with four eggs, and a spoonful of orange-flower water. Sweeten it with sugar to your palate, and pour it over the rest. It will be sufficiently baked in half an hour.

To make a Mince Pie.

Boil a neat's tongue two hours, then skin it, and chop it as small as possible. Chop also very small three pounds of beef suet, three pounds of good baking apples, four pounds of currants, clean washed, picked, and well dried before the fire, a pound of jar-raifins stoned and chopped small, and a pound of powder sugar. Mix them all together with half a pound of mace, as much nutmeg, a quarter of an ounce of cloves, the same quantity of cinnamon, and a pint of French brandy. Make a rich puff-paste, and as you fill up the pie, put in a little candied citron and orange cut into small pieces.

A Partridge Pie.

Truss two brace of partridges in the same manner as you do a fowl for boiling. Put some shalots into a marble mortar, with some parsley cut small, the liver of the partridges, and twice the quantity of bacon. Beat these well together, and season them with pepper, salt, and a blade or two of mace. When these are all
pounded

pounded to a paste, add to them some fresh mushrooms. Raise the crust for the pie, and cover the bottom of it with the seasoning. Then lay the partridges, without any stuffing in them, and put the remainder of the seasoning about the sides, and between the partridges. Mix together some pepper and salt, a little mace, some shallots shred fine, fresh mushrooms, and a little bacon beat fine in a mortar. Strew this over the partridges, and lay on some thin slices of bacon. Then put on the lid, send it to the oven, and two hours will bake it. When it is done, remove the lid, take out the slices of bacon, and skim off the fat. Pour in a point of rich veal gravy, squeeze in the juice of an orange, and send it hot to table.

To make a Chicken Pie.

Having covered the bottom of your dish with a puff-paste, upon that, round the sides, lay a thin layer of forcemeat. Cut two small chickens into pieces, and season them high with pepper and salt. Put some of the pieces into the dish, then a sweetbread or two cut into pieces, and well seasoned; a few truffles and morels, some artichoke bottoms quartered, yolks of eggs boiled hard, chopped a little, and strewed over the top. Then put in a little water, and cover the pie. When it comes from the oven, pour in a rich gravy, thickened with a little flour and butter. You may add fresh mushrooms, asparagus tops, and cockscombs, if you wish to make your pie richer.

A Gible

A Gible Pie.

Clean two pair of giblets well, and put all but the livers into a saucepan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a bundle of sweet herbs, and a large onion. Cover them close, and let them stew very gently till they be tender. Cover your dish with a good crust, lay at the bottom a fine rump steak, seasoned with pepper and salt. Put in your giblets, with the livers, and strain the liquor they were stewed in. Then season it with salt, and pour it into your pie. Put on the lid, and bake it half an hour.

A Pigeon Pie.

Having picked and cleaned your pigeons very nicely, and seasoned them with pepper and salt, put a large piece of butter, with pepper and salt, into each of their bellies. Then cover your dish with a puff-paste crust, lay in your pigeons, and put between them the necks, gizzards, livers, pinions, and hearts, with the yolk of a hard egg, and a beef steak in the middle. Put as much water as will nearly fill the dish, lay on the top-crust, and bake it well,

Duck Pie.

Having scalded two ducks, and made them very clean, cut off the feet, pinions, necks, and heads. Take out the gizzards, livers, and hearts, pick all clean, and scald them. Pick out the fat of the inside, lay a good puff paste crust all over the dish, season the ducks, both inside and out, with pepper and salt, and lay them

them in the dish, with the giblets at each end, properly seasoned. Put in as much water as will nearly fill the pie, lay on the crust, and let it be well baked.

A Goose Pie.

Having quartered your goose, season it well with pepper and salt, and lay it in a raised crust. Cut half a pound of butter into pieces, and put it in different places on the top. Then lay on the crust, and send it to a moderately heated oven to bake.

A Rabbit Pie.

Quarter a couple of young rabbits; take a quarter of a pound of bacon, and pound it in a marble mortar, with the livers, some pepper, salt, a little mace, some parsley cut small, some chives, and a few leaves of sweet basil. When these are all finely beaten, make the paste, and cover the bottom of the pie with the seasoning. Then put in the rabbits, pound more bacon in a mortar, and with it some fresh butter. Cover the rabbits with this, and lay over it some thin slices of bacon. Put on the lid, and send it to the oven. It will take two hours baking. When it is done, remove the lid, take out the bacon, and scum off the fat. If there is not gravy enough in the pie, pour in some rich mutton or veal gravy boiling hot.

PUDDINGS.

WE need not here mention, that the cloth in which you boil puddings should be perfectly clean; but it may not be amiss to tell the cook, that the cloth should be dipped in boiling water, and dredged with flour. A bread pudding may be tied loose; but a batter pudding must be tied close, and no pudding must be put into the pot till the water boils. Puddings may be boiled in a bason; in which case, butter the bason, and let it have plenty of water, and turn it frequently. As soon as you think it is enough, take it out of the pot, and let it stand a short time to cool. Then take off the string, wrap the cloth round the bason, and laying the dish over it, turn the pudding into it, in doing which you must take care that you do not break the pudding, as every light pudding is very liable to that accident. In making a batter pudding, begin with mixing the flour well with a little milk, after which gradually put in the ingredients, and thus your pudding will be perfectly smooth, and without lumps. In making all sorts of puddings, strain the eggs when you beat them, so that they may have neither treadles nor lumps in them. Bread and custard puddings that are to be baked require time, and a moderate oven to raise them; but batter and rice puddings require a quick oven. Before you put in the pudding, remember to butter the dish or pan.

A Veal

A Veal Suet Pudding.

Cut the crumb of a three-penny loaf into slices. Boil and pour two quarts of milk on the bread, and then put to it one pound of melted veal suet. Add to these one pound of currants, half a nutmeg, six eggs well mixed together, and sugar to your taste. This pudding may be either boiled or baked; but take care to butter well the inside of the dish.

Beef Steak Pudding.

Make a good crust with dripping, or mutton suet, if you have it, shred fine. Make a thick crust, take a piece of salt beef, which has been twenty-four hours in soft water. Season it with a little pepper, put it into the crust, roll it up close, tie it in a cloth, and boil it. If it be about four or five pounds, boil it five hours.

Pork Pudding.

Having made a good crust with dripping or mutton suet shred fine, take a piece of salt pork, which has been twenty-four hours in soft water, and season it with a little pepper. Put it into the crust, roll it up close, tie it in a cloth, and boil it. It will require five hours boiling, if it be about four or five pounds weight. You may make a mutton pudding in the same manner, only cut it into thin steaks, season them with pepper and salt, and boil it three hours, if it be large; but if it be small, two hours will do it. Indeed, the time of boiling must be regulated by the size of it.

A Hunting

A Hunting Pudding.

Beat up the yolks of ten eggs, and the whites of six, with half a pint of cream, six spoonfuls of flour, a pound of beef suet chopped small, a pound of currants well washed and picked, a pound of jar raisins stoned and chopped small, two ounces of candied citron, orange and lemon, shred fine, two ounces of fine sugar, a spoonful of rose-water, a glass of brandy, and half a nutmeg grated. Mix all well together, tie it up in a cloth, and boil it four hours. Remember to put it in when the water boils, and keep it boiling all the time.

A Custard Pudding.

Boil a pint of thick cream, with a bit of cinnamon in it, and put to it a quarter of a pound of sugar. When it is cold, put to it the yolks of five eggs well beaten, and stir it over the fire till it is pretty thick, but take care not to let it boil. When it is quite cold, butter a cloth well, dust it with flour, tie the custard up in it very close, and boil it three quarters of an hour. When you take it up, put it into a bason to cool a little, untie the cloth, lay the dish on the bason, and turn it up. You will break the pudding, if you do not take off the cloth carefully. Grate over it a little sugar, put melted butter and a little wine in a boat, and send it up to table.

A boiled Almond Pudding.

Take a quart of cream, a penny loaf grated, one nutmeg, six spoonfuls of flour, half a pound

of almonds blanched and beat fine, half a dozen bitter almonds, strain into them two eggs well beaten, put in sugar to your taste, and add a little brandy. Boil it half an hour, pour round it melted butter and wine, and stick it with slit and blanched almonds.

An Almond Pudding baked.

Boil the skins of two lemons till they are very tender, and then beat them very fine. Beat half a pound of almonds in rose-water, and a pound of sugar, very fine. Then melt half a pound of butter, and let it stand till it is quite cold. Beat the yolks of eight eggs, and the whites of four. Mix them, and beat them all together, with a little orange-flower water, and send it to the oven to bake.

An Apple Pudding baked.

Boil and pound well half a pound of apples, and mix half a pound of butter well beaten with them before they are cold. Put to them six eggs with their whites, well beaten and strained, half a pound of sugar pounded and sifted, and the rinds of two lemons well boiled and beaten. Shift the peel into clean water twice in the boiling; then put a thin crust at the bottom and rims of your dish, and bake it half an hour.

A Bread Pudding.

Boil half a pint of milk with a little cinnamon, four eggs well beaten, the rind of a lemon grated, half a pound of suet chopped fine, and as much bread as necessary. Pour your milk
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on the bread and suet, keep mixing it till cold, then put in the lemon-peel, the eggs, a little sugar, and some nutmeg grated fine. You may either boil or bake this pudding.

A Rice Pudding.

Having put a quarter of a pound of rice into a saucepan, with a quart of new milk, and a stick of cinnamon, stir it often to prevent it sticking to the pan. When it is boiled to a proper thickness, pour it into a pan, stir in a quarter of a pound of fresh butter, and sweeten it to your taste. Grate in half a nutmeg, add three or four spoonfuls of rose water, and stir them all well together. When it is cold, beat all up, eight eggs, with half the whites. Then butter a dish, pour it in, and bake it, with a puff paste all over the dish.

A plain cheap Rice Pudding.

Tie in a cloth a quarter of a pound of rice, half a pound of raisins stoned, and boil them two hours; but take care, when you tie it, that you give the rice a good deal of room to swell. When it is enough, turn it into a dish, and pour over it melted butter and sugar, with a little nutmeg grated in it.

A ground Rice Pudding.

Having boiled a quarter of a pound of ground rice in water till it is soft, beat the yolks of four eggs, and put to them a pint of cream, a quarter of a pound of sugar, and a quarter of a pound of butter. Mix them all well together, and either boil or bake it. You may put in currants and sweetmeats, if you please.

A Batter

A Batter Pudding.

Beat up the yolks of six eggs and the whites of three, and mix them with a quarter of a pint of milk. Put to it the remainder of a quart of milk, six spoonfuls of flour, a tea-spoonful of salt, and one of beaten ginger. Mix them all together, boil them an hour and a quarter, and pour melted butter over the pudding. You may, if you please, put in half a pound of prunes or currants, and two or three more eggs.

A Marrow Pudding.

Having grated a penny loaf into crumbs, pour on them a pint of boiling hot cream. Cut very thin a pound of beef marrow; beat four eggs well, and then put in a glass of brandy, with sugar and nutmeg to your taste. Mix them all well together, and either boil or bake it. Three quarters of an hour will do it. Cut two ounces of citron very thin, and, when you serve it up, stick them all over it.

An Orange Pudding.

Boil the rind of a Seville orange very soft, and beat it in a marble mortar, with the juice. Put to it two Naples biscuits grated very fine, half a pound of butter, a quarter of a pound of sugar, and the yolks of six eggs. Mix them well together, lay a good puff-paste round the edge of the dish, and bake it half an hour in a gentle oven. A lemon pudding is made in the same manner, only using lemon instead of orange.

A Goose-

A Gooseberry Pudding.

Scald a pint of green gooseberries, and rub them through a sieve. Put to them half a pound of sugar, an equal quantity of butter, two or three Naples biscuits, and four eggs well beaten. Mix it well, and bake it half an hour.

A green Codling Pudding.

Green about a quart of codlings as for a pie, and rub them through a hair sieve, with as much of the juice of beets as will green your pudding. Put in the crumb of a halfpenny loaf, half a pound of butter, and three eggs well beaten. Beat them all together, with half a pound of sugar, and two spoonfuls of cyder. Lay a good paste round the rim of the dish, and pour in the pudding.

A Quaking Pudding.

Boil a quart of cream, and let it stand till almost cold. Beat four eggs a full quarter of an hour, with a spoonful and a half of flour, and then mix them with your cream. Add sugar and nutmeg to your palate, tie it close up in a cloth well buttered, let it boil an hour, and then turn it carefully out.

A Spoonful Pudding.

To a spoonful of flour, and a spoonful of cream or milk, put an egg, a little nutmeg, ginger, and salt. Mix all together, with a few currants, if you choose, and boil it in a wooden dish half an hour.

A York-

A Yorkshire Pudding.

Beat up five eggs in a quart of milk, and mix them with flour till it is of a good pancake batter, and very smooth. Put in a little salt and some grated nutmeg and ginger. Butter a dripping or frying-pan, and put it under a piece of beef, mutton, or a loin of veal, that is roasting, and then put in your batter. When the top-side is brown, cut it in square pieces, turn it, and let the under side be brown. Put it in a hot dish, as clear from fat as you can, and send it hot to table.

A Potatoe Pudding.

Having boiled a quarter of a pound of potatoes till they are soft, peel them, and mash them with the back of a spoon, and rub them through a sieve to have them fine and smooth. Then take half a pound of butter melted, half a pound of fine sugar, and beat them well together till they are smooth. Stir six eggs, well beaten, into a glass of sack or brandy; and, if you think proper, you may put in half a pint of currants. Boil it half an hour. Pour over it melted butter, with a glass of wine in it, and sweeten it with sugar.

Apple Dumplings.

Pare and take out the cores of your apples, fill the hole with quince, orange marmalade, or sugar, which you like best. Then take a piece of cold paste, and make a hole in it, as if you were going to make a pie. Lay in your apple, and put another piece of paste in the same form, and

and close it up round the side of your apple. This is much preferable to the method of gathering it in a lump at one end. Tie it in a cloth, and boil it three quarters of an hour.

Damascene Dumplings.

Make a good hot paste crust, roll it pretty thin, lay it in a bason, and put in as many damascenes as you please. Wet the edge of the paste, and close it up. Boil it in a cloth an hour. Pour melted butter over it, grate sugar round the edge of the dish, and send it up to table whole.

Hard Dumplings.

Make a little salt, flour, and water, into a paste, and roll them in balls the size of a turkey's egg. Roll them in a little flour, throw them into boiling water, and half an hour will boil them. If you choose it, you may put into them a few currants. They are best boiled with a good piece of beef.

Norfolk Dumplings.

Make half a pint of milk, two eggs, and a little salt, into a good thick batter with flour. Drop your batter into a saucepan of boiling water, and two or three minutes will boil them. Be particularly careful that the water boils fast when you put the batter in. Then throw them into a sieve to drain, turn them into a dish, and stir a piece of fresh butter into them.

A Millet Pudding.

Spread a quarter of a pound of butter at the bottom of a dish, and lay into it six ounces of millet,

millet, and a quarter of a pound of sugar. Pour over it three pints of milk, and send it to the oven.

A Plumb Pudding.

Of suet, currants, and raisins stoned, take one pound of each, the yolks of eight eggs, and the whites of four; the crumb of a penny loaf grated, one pound of flour, half a nutmeg, a tea-spoonful of grated ginger, a little salt, and a small glass of brandy. First beat the eggs, and then mix them with some milk. Add the flour and other ingredients by degrees, and as much more milk as may be necessary. It must be very thick and well stirred, and will take five hours boiling.

A Suet Pudding.

Shred a pound of suet fine, take a quart of milk, four eggs, two tea-spoonfuls of grated ginger, a little salt, and flour enough to make it a thick batter. It must be boiled two hours. They may be also made into dumplings, when half an hour will be sufficient to boil them.

Yeast Dumplings.

Having made a light dough, as for bread, with flour, water, yeast, and salt, cover it with a cloth, and set it half an hour before the fire. Make the dough into little round balls, as big as a large hen's egg, flatten them with your hand, put them into a saucepan of boiling water, and a few minutes will do them. Take care that they do not fall to the bottom of the pot or saucepan, as that will make them heavy, and be sure to keep the water boiling all the

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time.

time. When they are enough, take them up, and lay them in your dish, with melted butter in a boat. The dough you get at the baker's will do as well, and save you the trouble of making it yourself.

To make Black Puddings.

Boil a peck of groats half an hour in water, then drain them, and put them into a clean tub or large pan. Then kill your hog, and save two quarts of the blood; and keep stirring the blood till it is quite cold. Then mix it with your groats, and stir them well together. Season with a large spoonful of salt, a quarter of an ounce of cloves, mace, and nutmeg together, an equal quantity of each. Dry them, beat them well, and mix all together. Take a little winter savory, sweet marjoram, thyme, and penny royal, stripped of the stalks, and chopped very fine, just enough to season them, and give them a flavour, but no more. The next day, take the leaf of the hog, and cut it into dice, wash the guts very clean, then tie one end, and begin to fill them. Mix in the fat as you fill them, and be sure to put in plenty of fat. Fill the skins three parts full, tie the other end, and make your pudding what length you please. Prick them with a pin, and put them in a kettle of boiling water. Boil them softly an hour, and put them on clean straw to drain and dry.

Peas Pudding.

- As soon as the peas are boiled tender, take them up, untie them, and stir in a good piece
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of butter, a little salt, and a good deal of beaten pepper. Then tie it up again, boil it an hour longer, and it will be ready to serve up.

A Hasty Pudding.

To a pint of cream, and the same quantity of milk, put a little salt, and sweeten it with loaf sugar. Make it boil, and then put in some fine flour, and keep it continually stirring while you are putting in the flour, till it is thick enough, and sufficiently boiled. Pour it out, and stick the top full of little bits of butter.

A Sago Pudding.

Boil two ounces of sago with some cinnamon, and a bit of lemon-peel, till it is soft and thick. Grate the crumb of a halfpenny roll, put to it a glass of red wine, four ounces of chopped marrow, the yolks of four eggs well beaten, and sugar to your taste. When the sago is cold, put these ingredients to it, and mix it all well together. Bake it with a puff-paste; and, when it comes from the oven, cut citron into pieces, and blanched almonds into slips, and stick them over the pudding.

A Vermicelli Pudding.

Having boiled a quarter of a pound of vermicelli in a pint of milk till it is soft, with a stick of cinnamon, take out the cinnamon, and put in half a pint of cream, a quarter of a pound of butter melted, and a quarter of a pound of sugar, with the yolks of four eggs well beaten. Bake it, without a paste, in an earthen dish.

SOUPS AND BROTHS.

IN making any kind of soups in which herbs are used, remember to lay the meat in the bottom of your pan, with a large lump of butter. Having cut the roots and herbs small, strew them over the meat, and set the pan on a very slow fire. This will draw all the virtues out of the different ingredients, will produce a good gravy, and a very different effect in point of flavour, than if at first you had put in the water. Fill your pan with water as soon as the gravy is almost dried up. Take off the fat as soon as it begins to boil, and then follow the directions for making the sort of soup you wish to have. Green pease, intended for soup, require hard water; but soft water is preferable for old pease soup. In making white soup, let it be taken off the fire before you put in the cream. As soups are soon cold, always dish them up the last thing. Take care that all the greens and herbs you use in soups are well washed and clean picked, and that any one thing has not a predominant taste over another, but that it has a fine agreeable relish, and that all the tastes be united.

Gravy Soup, or Soupe Sani .

Put at the bottom of a stewpan six good rashers of lean ham, then put over them three pounds of lean beef, and cover the beef with three pounds of lean veal, six onions cut in slices, two carrots, and two turnips sliced, two heads of celery, a bundle of sweet herbs, six

fix cloves, and two blades of mace. Put a little water at the bottom, draw it very gently till it sticks, and then put in a gallon of boiling water. Let it stew two hours, season it with salt, and strain it off. Then have ready a carrot cut in small pieces of two inches long, and about as thick as a goose quill, a turnip, two heads of leeks, two heads of celery, two heads of endive, cut across, two cabbage lettuces cut across, a little sorrel and chervil. Put them into a stew-pan, and sweat them gently a quarter of an hour. Then put them into your soup, and boil it up gently for ten minutes. Put it into your tureen, with the crust of a French roll.

Vermicelli Soup.

Having put four ounces of butter into a large tossing-pan, cut a knuckle of veal and a scrag of mutton into small pieces about the size of walnuts. Slice in the meat of a shank of ham, with three or four blades of mace, two or three carrots, two parsnips, two large onions, with a clove stuck in at each end. Cut in four or five heads of celery washed clean, a bunch of sweet herbs, eight or ten morels, and an anchovy. Cover the pan close, and set it over a slow fire, without any water, till the gravy is drawn out of the meat. Then pour the gravy into a pot or bason, let the meat brown in the same pan; but take care it does not burn. Then pour in four quarts of water, and let it boil gently till it is wasted to three pints. Then strain it, and put the gravy to it. Set it on the fire, add to it two ounces of vermicelli, cut the nicest part of a head of celery, put in chyan pepper and

salt to your taste, and let it boil about four minutes. If it is not of a good colour, put in a little browning, lay a French roll in the soup-dish, pour in the soup upon it, and lay some of the vermicelli over it.

Soup Cressy.

Cut a pound of lean ham into small bits, and put it at the bottom of a stewpan, with a French roll cut and put over it. Cut two dozen heads of celery small, six onions, two turnips, one carrot, cut and washed very clean, six cloves, four blades of mace, and two handfuls of water-creffes. Put them all into a stewpan, with a pint of good broth. Cover them close, and sweat them gently for twenty minutes; then fill it up with veal broth, and stew it four hours. Rub it through a fine sieve, put it in your pan again, and season it with salt and a little chyan pepper. Give it a simmer up, and send it hot to table, with some French roll toasted hard in it. Boil a handful of creffes in water till tender, and put it over the bread.

Soup and Bouillie.

Put into a stewpan five pounds of brisket of beef rolled tight with a tape, with four pounds of the leg of mutton piece of beef, and about seven or eight quarts of water. Boil these up as quick as possible, and skim it very clean. Add a large onion, six or seven cloves, some whole pepper, two or three carrots, a turnip or two, a leek, and two heads of celery. Cover it close, and stew it gently six or seven hours. About an hour before dinner, strain the soup through

through a piece of dimity that has been dipped in cold water, putting the rough side upwards. Have ready boiled carrots, cut like little wheels, turnips cut in balls, spinach, a little chervil and sorrel, two heads of endive, and one or two of cèlery cut in pieces. Put these into a tureen, with a Dutch loaf, or a French roll dried, after the crumb is taken out. Pour the soup to these boiling hot, and add a little salt and chyan. Take the tape off the bouillie, and serve it in a separate dish; mashed turnips, and sliced carrots, in two little dishes. The turnips and carrots should be cut with an instrument that may be bought for that purpose.

Macaroni Soup.

Take three quarts of strong broth, and one of gravy, and mix them. Boil half a pound of small pipe macaroni in three quarts of water, with a little butter in it, till it is tender. Then strain it through a sieve. Cut it into pieces of about two inches in length, put it into your soup, and boil it up ten minutes. Send it to table in a tureen, with the crust of a French roll toasted.

Dauphin Soup.

Put a few slices of lard at the bottom of a saucepan, some sliced ham and veal, three onions sliced, and a carrot and parsnip. Soak it over the fire till it catches, then add weak broth or boiling water, and boil it on a slow fire till the meat is done. Pound the breast of a roasted fowl, six yolks of hard eggs, and as many sweet almonds. Strain your broth. Soak your bread

in broth till it is tender, warm your cullis without boiling, and mix it with as much broth as will give it a pretty thick consistence.

Soup à la Reine.

To a knuckle of veal, and three or four pounds of lean beef, put six quarts of water, with a little salt. Skim it well as soon as it boils, and then put in six large onions, two carrots, a head or two of celery, a parsnip, one leek, and a little thyme. Boil them all together till the meat is boiled quite down, then strain it through a hair sieve, and let it stand about half an hour. Then skim it well, and clear it off gently from the settlings into a clean pan. Boil half a pint of cream, and pour it on the crumb of a halfpenny loaf, and let it soak well. Blanch and beat half a pound of almonds as fine as possible, putting in now and then a little cream to prevent them oiling. Then take the yolks of six hard eggs, and the roll that is soaked in the cream, and beat them all together quite fine. Then make your broth hot, and pour it to your almonds. Strain it through a fine hair sieve, rubbing it with a spoon till the goodness is gone through into a stewpan, and add more cream to make it white. Set it over the fire, keep stirring it till it boils, skim off the froth as it rises, and soak the tops of two French rolls in melted butter, in a stewpan, till they are crisp, but not brown. Then take them out of the butter, and lay them in a plate before the fire. A quarter of an hour before you send it to table, take a little of the hot soup, and put it to the roll in the bottom of the tureen. Put
your

your soup on the fire, keep stirring it till ready to boil, then put it into your tureen, and serve it up hot. Be careful to take all the fat off the broth before you put it to the almonds, or it will spoil it, and take care it does not curdle.

Transparent Soup.

Take a leg of veal, cut the meat from it into small pieces, and break the bone into several bits. Put the meat into a large jug, and the bones at top, with a bunch of sweet herbs, a quarter of an ounce of mace, and half a pound of Jordan almonds finely blanched and beaten. Pour on it four quarts of boiling water, and let it stand all night, covered close, by the fire side. The next day put it into a well-tinned saucepan, and let it boil slowly till it is reduced to two quarts. Be careful, all the time it is boiling, to skim it, and take off the fat as it rises. Strain it into a punch-bowl, and, when it has settled two hours, pour it into a clean saucepan, clear from the sediments, if any, at the bottom. Add three ounces of rice, or two ounces of vermicelli, boiled in water.

Calf's Head Soup.

Having washed a calf's head clean, stew it with a bunch of sweet herbs, an onion stuck with cloves, mace, pearl barley, and Jamaica pepper. When it is very tender, put to it some stewed celery. Season it with pepper and salt, dish it up with the head in the middle, and send it to table.

Hare Soup.

Cut a large old hare into small pieces, and put it into a mug, with three blades of mace, a little salt, two large onions, a red herring, six morels, half a pint of red wine, and three quarts of water. Bake it three hours in a quick oven, and then strain it into a tossing-pan. Have ready, boiled in water, three ounces of French barley, or fago. Then put the liver of the hare two minutes into scalding water, and rub it through a hair sieve with the back of a wooden spoon. Put it into the soup with the barley or fago, and a quarter of a pound of butter. Set it over the fire, and keep it stirring, but do not let it boil.

Almond Soup.

Having blanched a quart of almonds, beat them in a marble mortar, with the yolks of six hard eggs, till they become a fine paste. Mix them by degrees with two quarts of new milk, a quart of cream, and a quarter of a pound of double refined sugar beat fine. Stir all well together, and when it is well mixed, set it over a slow fire, and keep it stirring quick all the time, till you find it is thick enough; but take great care that it does not curdle. Then pour it into your dish, and serve it up.

Giblet Soup.

Put about two pounds of scrag of mutton, the same quantity of scrag of veal, and four pounds of gravy beef, put into two gallons of water, and let it stew very softly till it is a strong

strong broth. Then let it stand till it is cold, and skim off the fat. Scald and clean two pair of giblets, put them into the broth, and let them simmer till they are very tender. Take out the giblets, and strain the soup through a cloth. Put a piece of butter rolled in flour into a stewpan, and make it of a light brown. Chop small some parsley, chives, a little penny-royal, and a little sweet marjoram. Put the soup over a very slow fire. Put in the giblets, fried butter, herbs, a little Madeira wine, some salt, and a little chyan pepper. Let them simmer till the herbs are tender, put the giblets into the dish, and send them and the soup up to table.

Green Peas Soup.

Shell a peck of peas, and boil them in spring water till they are soft. Then work them through a hair sieve. Put into the water the peas were boiled in, a knuckle of veal, three slices of ham, two carrots, a turnip, and a few beet-leaves cut small. Add a little more water to the meat, set it over the fire, and let it boil an hour and an half. Then strain the gravy into a bowl, mix it with the pulp, and put in a little juice of spinach, which must be beaten, and squeezed through a cloth. Put in as much as will make it look of a pretty colour, and then give it a gentle boil, which will take off the taste of the spinach. Slice in the whitest part of a head of celery, put in a lump of sugar the size of a walnut, cut a slice of bread into little square pieces, a little bacon in the same manner, and fry them of a light brown in fresh butter. Cut a large cabbage lettuce into slices, fry it

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after the other, and put it into the tureen with the fried bread and bacon. Have ready boiled, as for eating, a pint of young peas, and put them into the soup, with a little chopped mint.

Common Peas Soup.

To a quart of split peas put a gallon of soft water, and a little lean bacon, or roast-beef bones. Wash a head of celery, cut it, and put it in with a turnip. Boil it till it is reduced to two quarts, and then work it through a cullender with a wooden spoon. Mix a little flour and water, boil it with the soup, and slice in another head of celery, chyan pepper, and salt to your taste. Cut a slice of bread into small dice, fry them of a light brown, put them into your dish, and pour the soup over them.

Portable Soup.

Take three large legs of veal, one of beef, and the lean part of half a ham, and cut them into small pieces. Put a quarter of a pound of butter at the bottom of a large cauldron, then lay in the meat and bones, with four ounces of anchovies, and two ounces of mace. Cut off the green leaves of five or six heads of celery, wash them very clean, cut them small, and put them in, with three large carrots cut thin. Cover the cauldron close, and set it over a moderate fire. When you find the gravy begins to draw, keep taking it up till you have got it all out, and then put in water sufficient to cover the meat. Set it on the fire again, and let it boil slowly four hours. Then strain it through a hair sieve into a clean pan, and let it boil
three

three parts away. Then strain the gravy that you drew from the meat, into the pan, and let it boil gently, observing to skim the fat off as it rises, till it looks thick like glue. Great care must be taken, when it is nearly enough, that it does not burn. Put in chyan pepper to your taste, then pour it on flat earthen dishes a quarter of an inch thick, and let it stand till the next day. Cut it out with round tins a little larger than a crown piece; lay the cakes on dishes, set them in the sun to dry, and take care to turn them often. Frosty weather is the best season for making this soup. When the cakes are dry, put them in a tin box, with writing-paper between every cake, and keep them in a dry place. Gentlemen's families should not be without this soup; for by pouring a pint of boiling water on one cake, and a little salt, it will make a good basin of broth, and also gravy for turkies or fowls. As it will keep a great while, it is extremely useful to travellers.

Soupe Lorraine.

Blanch and beat a pound of sweet almonds in a mortar with a very little water to keep them from oiling. Put to them all the white part of a large roast fowl, the yolks of four poached eggs, and pound all together as fine as possible. Take three quarts of strong veal broth, let it be very white, and skim off the fat. Put it into a stewpan with the other ingredients, mix them well together, and boil them softly over a stove, or on a clear fire. Mix the white part of another roast fowl pounded very fine, and season with pepper, salt, nutmeg,

meg, and a little beaten mace. Put in a bit of butter as big as an egg, a spoonful or two of the soup strained, and set it over the stove till it is quite hot. Cut two French rolls into thin slices, and set them before the fire to crisp. Take one of the hollow rolls, which are made for oyster loaves, and fill it with the mince. Lay on the top as close as possible, and keep it hot. Strain the soup through a piece of dimity into a clean saucepan, and let it stew till it is of the thickness of cream. Put the crisped bread in the dish or tureen, pour the sauce over it, and put in the middle the minced meat and the roll.

Soupe Maigre.

Having put half a pound of butter into a deep stewpan, shake it about, and let it stand till it has done making a noise. Peel and cut small six middling-sized onions, throw them into the pan, and shake them about. Take a bunch of celery, clean washed and picked, and cut in pieces about two inches long; pick and wash clean a large handful of spinach, wash and cut small a good lettuce, and chop fine a bundle of parsley. Shake all these well together in the pan for a quarter of an hour, and then shake in a little flour. Stir all together, and pour two quarts of boiling water into the stewpan. Put in a handful of dry hard crust, a tea-spoonful of beaten pepper, three blades of mace beat fine; stir them all together, and let them boil softly for half an hour. Then take it off the fire, beat up the yolks of two eggs, and stir them in, with a spoonful of vinegar. Pour it into the soup-dish, and serve it up.

Egg Soup.

Having beat the yolks of two eggs in a dish, with a piece of butter the size of a common egg, take a tea-kettle of boiling water in one hand, and a spoon in the other. Pour in, by degrees, about a quart of water, and keep stirring it well all the time, till the eggs are well mixed, and the butter melted. Then pour it into a saucepan, and keep stirring it till it begins to simmer. Take it off the fire, and pour it out of one vessel into another, till it is quite smooth, and has a good froth. Then put it on the fire again, keep stirring it till it is quite hot, and then pour it into your soup-dish.

Rice Soup.

To two quarts of water put a pound of rice and a little cinnamon; then cover it close, and let it simmer very softly till the rice is quite tender. Then take out the cinnamon, and sweeten it to your palate, grate in half a nutmeg, and let it stand till it is cold. Beat up the yolks of three eggs with half a pint of white wine, mix them well, and stir them into the rice. Set them on a slow fire, and keep constantly stirring them, to prevent their curdling. When it boils, and is of a good thickness, take it up, and send it to table.

Onion Soup.

Brown half a pound of butter with a little flour; but take care it does not burn. When it has done hissing, slice a dozen of large white onions, fry them very gently till they are tender,

der, and then pour to them, by degrees, two quarts of boiling water, shaking the pan well round as it is pouring in. Put in a crust of bread, let it boil gently half an hour, and season it with pepper and salt. Take the top of a French roll, dry it at a fire, put it into a saucepan with some of the soup to soak it, and then put it into the tureen. Let the soup boil some time after the onions are tender, as it will add much to the richness of the soup. Strain it off, and pour it on the French roll.

Eel Soup.

A pound of eels will make a pint of good soup; or take any greater quantity of eels, in proportion to the quantity of soup you intend to make. To every pound of eels put a quart of water, a crust of bread, two or three blades of mace, a little whole pepper, an onion, and a bundle of sweet herbs. Cover them close, and let them boil till half the liquor is wasted. Then strain it, toast some bread, cut it small, lay the bread into your dish, and pour in the soup. If you find your soup is not rich enough, you may let it boil till you think it is properly thick.

Milk Soup.

Put two sticks of cinnamon, two bay-leaves, a very little basket salt, and a very little sugar, into two quarts of milk. Blanch half a pound of sweet almonds, beat them up to a paste in a marble mortar, and mix some milk with them by degrees. Grate the peel of a lemon with the almonds and a little of the juice. Then strain it through a coarse sieve, mix it with the milk that is heating in the stewpan, and let it boil up.

up. Cut some slices of French bread, and dry them before the fire. Soak them a little in the milk, lay them at the bottom of the tureen, and pour in the soup.

Chicken Broth.

Flay an old cock, or a large fowl, pick off all the fat, and break it to pieces with a rolling pin. Put it into two quarts of water with a good crust of bread, and a blade of mace. Let it boil softly till it is as good as you would have it, and it will take five or six hours doing. Then pour it off, put a quart more boiling water to it, and cover it close. Let it boil softly till it is good, and then strain it off. Season it with a very little salt. When you boil the chicken, save the liquor, and when the meat is eaten, take the bones, break them, and put them to the liquor in which you boiled the chicken, with a blade of mace, and a crust of bread.

Veal Broth.

Stew a knuckle of veal in about a gallon of water, two ounces of rice, or vermicelli, a little salt, and a blade of mace.

Strong Beef Broth to keep for Use.

Take the scrag end of a neck of mutton, and part of a leg of beef, and break the bones in pieces. Put to it as much water as will cover it, and a little salt. When it boils skim it clean, and put into it a whole onion stuck with cloves, a bunch of sweet herbs, some pepper, and a nutmeg quartered. Let these boil till the meat is boiled in pieces, and the strength boiled out of it. Strain it off, and keep it for use.

Common

Common Beef Broth.

Break the bone of a leg of beef in two or three places, put it into a gallon of water, with two or three blades of mace, a little parsley, and a crust of bread. Boil the beef very tender, strain the broth, and pour it into a tureen; if you choose it, the meat may be put along with the broth. Put into a plate some bread toasted, and cut into squares.

Mutton Broth.

Put a scrag of mutton into three or four quarts of water, and boil it. Skim it as soon as it boils, and put to it a carrot, a turnip, a crust of bread, an onion, and a small bundle of herbs, and let them stew. Put in the other part of the neck, that it may be boiled tender, and when it is enough, take out the mutton, and strain the broth. Put in the mutton again, with a few dried marigolds, chives, or young onions, and a little chopped parsley. Boil these about a quarter of an hour. The broth and mutton may be served together in a tureen, or the meat in a separate dish. The broth may be thickened with either crumbs of bread, or oatmeal. Send up mashed turnips in a little dish.

 SAUCES, GRAVIES, AND CULLISES.
Ham Sauce.

BEAT some thin slices of the lean part of a dressed ham with a rolling-pin to a mash, and put it into a saucepan, with a tea-cupful of
 gravy.

gravy. Set it over a slow fire, and keep stirring it to prevent its sticking at the bottom. When it has been on some time, put in a bunch of sweet herbs, half a pint of beef gravy, and some pepper. Cover it close, let it stew over a gentle fire, and when it is quite done strain it off. This is a very good sauce for any kind of veal.

Essence of Ham.

Cut three or four pounds of lean ham into pieces about an inch thick, and lay them in the bottom of a stewpan, with slices of carrots, parsnips, and three or four onions cut thin. Let them stew till they stick to the pan; but take care that they do not burn. Then, by degrees, pour on some strong veal gravy, some fresh mushrooms cut in pieces, or mushroom powder, truffles, morels, cloves, basil, parsley, a crust of bread, and a leek. Cover it down close, and when it has simmered till it is of a good thickness and flavour, strain it off.

A Sauce for roast Meat in general.

Wash an anchovy clean, and put to it a glass of red wine, some gravy, a shallot cut small, and a little lemon juice. Stew these together, strain it off, and mix it with the gravy that runs from the meat.

Caper Sauce.

Take some capers, chop half of them very fine, and put the rest in whole. Then chop some parsley, with a little grated bread, and put to it some salt. Put them into butter melted very smooth, let them boil up, and then pour them into a sauce-boat.

Anchovy Sauce.

Put an anchovy into half a pint of gravy, with a quarter of a pound of butter, rolled in a little flour, and stir all together till it boils. If you chuse it, you may add a little lemon-juice, catchup, red wine, or walnut liquor.

Shalot Sauce.

Put five or six shalots, chopped very fine, into a saucepan with a gill of gravy, a spoonful of vinegar, and some pepper, and salt. Stew them for a minute, and then pour them into a dish or sauce boat.

Egg Sauce.

Boil two eggs till they are hard. First chop the whites, then the yolks, but neither of them very fine, and put them together. Then put them into a quarter of a pound of good melted butter, and stir them well together.

Lemon Sauce.

Pare the rind off a lemon, cut it into slices, take the kernels out, and cut it into small square bits. Blanch the liver of a fowl, and chop it fine. Mix the lemon and liver together in a boat, pour on some hot melted butter, and stir it up.

Bread Sauce.

Put a large piece of crumb from a stale loaf into a saucepan, with half a pint of water, an onion, a blade of mace, and a few pepper-corns in a bit of cloth. Boil them a few minutes, then take out the onion and spice, mash the bread.

bread very smooth, and add to it a piece of butter and a little salt.

Fennel Sauce.

Boil a bunch of fennel and parsley, chop it very small, and stir it into some melted butter.

Gooseberry Sauce.

Put some scalded gooseberries, a little juice of sorrel, and a little ginger, into some melted butter.

Mint Sauce.

Wash your mint perfectly clean from grit or dirt, then chop it very fine, and put to it vinegar and sugar.

Shrimp Sauce.

Put half a pint of shrimps washed very clean into a stewpan, with a spoonful of anchovy liquor, and half a pound of butter melted thick. Boil it up for five minutes, and squeeze in half a lemon. Toss it up, and pour it into a sauce-boat.

Oyster Sauce.

Preserve the liquor of your oysters as you open them, and strain it through a fine sieve. Wash the oysters very clean, and take off the beards. Put them into a stewpan, and pour the liquor over them. Then add a large spoonful of anchovy liquor, half a lemon, two blades of mace, and thicken it with butter rolled in flour. Then put in half a pound of butter, and boil it up till the butter is melted. Then take out the mace and lemon, and squeeze the lemon-juice into the sauce. Give it a boil, stirring it all the time, and pour it into your sauce-boat.

Sauce

Sauce for Wild Fowl.

Take a proper quantity of veal gravy, with some pepper and salt, squeeze in the juice of two Seville oranges, and add a little red wine, and let the wine boil some time in the gravy. This is a good sauce for wild ducks, teal, &c.

A general Fish Sauce.

Take some mutton or veal gravy, and put to it a little of the liquor that drains from your fish. Put it into a saucepan, with an onion, an anchovy, a spoonful of catchup, and a glass of white wine. Thicken it with a lump of butter rolled in flour, and a spoonful of cream. If you have no cream, instead of white wine you may use red.

Pontiff Sauce.

Put two or three slices of lean veal, and the same of ham, into a stewpan, with some sliced onions, carrots, parsley, and a head of celery. When it is brown, add a little white wine, some good broth, a clove of garlic, four shalots, two cloves, and two slices of lemon-peel. Boil it over a slow fire till the juices are extracted from the meat; then skim it, and strain it through a sieve. Just before you use it, add a little cullis, with some parsley chopped very fine.

Aspic Sauce.

Infuse chervil, tarragon, burnet, garden-cress, and mint, into a little cullis for about an hour. Then strain it, and add a spoonful of garlic vinegar, with a little pepper and salt.

To make a rich Gravy.

Cut into small bits a piece of lean beef, a piece of veal, and a piece of mutton. Take a large saucepan with a cover, lay your beef at the bottom, then your mutton, a very little piece of bacon, a slice or two of carrot, some mace, cloves, whole black and white pepper, a large onion cut in slices, a bundle of sweet herbs, and then lay on your veal. Cover it close, and set it over a slow fire for six or seven minutes, and shake the saucepan often. Then dust some flour into it, and pour in boiling water till the meat is something more than covered. Cover your saucepan close, and let it stew till it is rich and good. Then season it with salt to your taste, and strain it off. This gravy will answer almost every purpose.

To make a common Gravy.

Take a piece of chuck or neck beef, and cut it into small pieces. Then strew some flour over it, mix it well with the meat, and put it into a saucepan, with as much water as will cover it, an onion, a little allspice, a little pepper, and some salt. Cover it close, and when it boils skim it. Then throw in a hard crust of bread, or some raspings, and let it stew till the gravy is rich and good, and then strain it off.

Brown Gravy.

Put a piece of butter, about the size of a hen's egg, into a saucepan, and when it is melted shake in a little flour, and let it be brown. Then by degrees stir in the following ingredients.

ingredients. Half a pint of water, and the same quantity of ale or small beer that is not bitter; an onion, and a piece of lemon-peel cut small, three cloves, a blade of mace, some whole pepper, a spoonful of mushroom pickle, the same quantity of catchup, and an anchovy. Let the whole boil together a quarter of an hour, then strain it off, and it will be a good sauce for various purposes.

To make Browning.

Beat small four ounces of triple-refined sugar, and put it into a frying-pan, with an ounce of butter. Put it over a clear fire, and mix it well together. When it begins to be frothy by the sugar dissolving, hold it higher over the fire; and when the sugar and butter is of a deep brown, pour in a little red wine, and stir it well together. Then add more wine, about a pint in all, and keep stirring it all the time. Put in half an ounce of Jamaica pepper, six cloves, four shallots peeled, two or three blades of mace, three spoonfuls of catchup, a little salt, and the rind of a lemon. Boil them slowly about ten minutes, and then pour it into a bason. When it is cold, skim it very clean, and bottle it up for use.

Forcemeat Balls.

Cut fine half a pound of veal and the same quantity of suet, and beat them in a mortar. Shred fine a few sweet herbs, a little dried mace, a small nutmeg grated, a little lemon-peel cut very fine, some pepper and salt, and the yolks of two eggs. Mix all these well together, then
roll

roll some of it in small round balls, and some in long pieces. Roll them in flour, and fry them of a nice brown. If they are for the use of white sauce, instead of frying, put a little water into a saucepan, and when it boils put them in, and they will be done in a few minutes.

To make a Lemon Pickle.

Grate off the outward rinds of a score of lemons, and quarter them, but leave the bottoms whole. Rub on them equally half a pound of bay-salt, and spread them on a large pewter dish. Either put them into a cool oven, or let them dry gradually by the fire, till all the juice is dried into the peels. Then put them into a well glazed pitcher, with an ounce of mace, half an ounce of cloves beat fine, an ounce of nutmeg cut into thin slices, four ounces of garlic peeled, half a pint of mustard seed a little bruised, and tied in a muslin rag. Pour upon them two quarts of boiling white wine vinegar, close the pitcher well up, and let it stand five or six days by the fire. Shake it well up every day, then tie it close, and let it stand three months to take off the bitter. When you bottle it, put the pickle and lemon in a hair sieve, press them well to get out the liquor, and let it stand another day. Then pour off the fine, and bottle it. Let the other stand three or four days, and it will refine itself. Pour it off, and bottle it, let it stand again, and bottle it, till the whole is refined. It may be put into any white sauce, without fear of hurting the colour; and is very good for fish-sauce and made

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dishes.

dishes. A tea spoonful is enough for white, and two for brown sauce for a fowl. It is a most useful pickle, and gives an agreeable flavour. Always put it in before you thicken the sauce, or put in any cream, lest the sharpness should curdle it.

To make a white Cullis.

Having cut a piece of veal into small bits, put it into a stewpan, with two or three slices of lean ham, and two onions quartered. Put in some broth, and season it with mushrooms, parsley, green onions, and cloves. Let it stew till the virtues of all are pretty well extracted. Then take out all your meat and roots, put in a few crumbs of bread, and let it stew softly. Take the white part of a young fowl, and pound it in a mortar till it is very fine. Put this into your cullis, but do not let it boil; and, if it does not appear properly white, you must add to it two dozen of blanched almonds. When it has stewed till of a good rich taste, strain it off.

A rich Cullis.

Put two pounds of leg of veal, and two slices of lean ham, into a stewpan, with two or three cloves, a little nutmeg, a blade of mace, some parsley roots, two carrots cut in pieces, and some shalots. Put them over a slow fire, cover them close, and let them do gently for half an hour, taking care that they do not burn. Then put in some beef broth, and let it stew till it is as rich as required, and then strain it off for use. This is a proper cullis for all sorts of ragoos and rich sauces.

A Family

A Family Cullis.

Roll a piece of butter in flour, and stir it in your stewpan till the flour is of a fine yellow colour. Then put in some thin broth, a little gravy, a glass of white wine, a bundle of sweet herbs, two cloves, a little nutmeg or mace, a few mushrooms, and pepper and salt. Let it stew an hour over a slow fire, then skim all the fat clean off, and strain it through a fine sieve.

A Fish Cullis.

Broil a jack, or pike, till it is properly done, then take off the skin, and separate the flesh from the bones. Boil six eggs hard, and take out the yolks. Blanch a few almonds, beat them to a paste in a mortar, and then add the yolks of the eggs. Mix these well with butter, then put in the fish, and pound all together. Take half a dozen onions, and cut them into slices, two parsnips, and three carrots. Set on a stewpan, and put into it a piece of butter to brown, and put in the roots when it boils. Turn them till they are brown, and then pour in a little broth to moisten them. When it has boiled a few minutes, strain it into another saucepan, and then put in a whole leek, some parsley, sweet basil, half a dozen cloves, some mushrooms and truffles, and a few crumbs of bread. When it has stewed gently a quarter of an hour, put in the fish. &c. from the mortar. Let the whole stew some time longer, but be careful that it does not boil. When it is sufficiently done, strain it through a coarse sieve. This is a very proper sauce to thicken all made dishes.

THE DIFFERENT METHODS OF
DRESSING FISH.*Salmon à la Braze.*

SLIT a large eel open, take out the bone, and the meat quite clean from it. Chop it fine with two anchovies, some lemon-peel cut fine, a little pepper and grated nutmeg, with some parsley and thyme cut small, and the yolk of an egg boiled hard. Mix them all together, and roll them up in a piece of butter. Then take a large piece of fine salmon, or a salmon-trout, and put this forcemeat into the belly of the fish. Sew it up, and lay it in an oval stewpan that will just hold it. Then put half a pound of fresh butter into a stewpan, and when it is melted, shake in a little flour. Stir it till it is a little brown, and then put to it a pint of fish broth, and a pint of Madeira. Season it with pepper, salt, mace, and cloves, and put in an onion, and a bunch of sweet herbs. Stir it all together, and put it to the fish. Cover it very close, and let it stew. When the fish is almost done, put in some fresh and pickled mushrooms, truffles, or morels, cut in pieces, and let them stew till the fish is quit done. Take up the salmon carefully, lay it in a dish, and put the sauce over it.

To broil Salmon.

Having cut your salmon into thick pieces, flour and broil them. Lay them in your dish, and serve them up with plain melted butter in a boat.

To roll a Salmon.

Take a side of salmon, when split, the bone taken out, and scalded. Strew over the inside some pepper, salt, nutmeg, mace, a few chopped oysters, parsley, and crumbs of bread. Roll it up tight, put it into a deep pot, and bake it in a quick oven. Make the common fish sauce, and pour over it.

To dress dried Salmon.

Lay your dried salmon in soak two or three hours, then lay it on the gridiron, and shake a little pepper over it. Use what sauce you like.

To stew a Cod.

Season some slices of cod with grated nutmeg, pepper, salt, a bunch of sweet herbs, and an onion stuck with cloves. Put them into a stewpan, with half a pint of white wine, and a quarter of a pint of water. Cover them close, and let them simmer five or six minutes. Then squeeze in the juice of a lemon, put in a few oysters, and their liquor strained, a piece of butter rolled in flour, and a blade or two of mace. Cover them close, and let them stew softly. Shake the pan often, to prevent its burning. When the fish is enough, take out the onions and sweet herbs, lay the cod in a warm dish, pour the sauce over it, and send it up to table.

Cod's Head and Shoulders.

Take out the gills, and the blood clean from the bone. Wash the head very clean, rub over it a little salt and a glass of aleger, and then lay

it on your fish-plate. Throw a good handful of salt into your water when it boils, with a glass of alegar; then put in your fish, and let it boil gently for half an hour; if it be a large one, it will take three quarters of an hour. Take it up very carefully, and strip off the skin very nicely. Set it before a brisk fire, dredge it all over with flour, and baste it well with butter. When the froth begins to rise, throw over it some very fine white bread crumbs. You must keep basting it all the time to make the froth rise well. When it is of a fine white brown, dish it up, and garnish it with a lemon cut in slices, scraped horse-radish, barberries, a few small fish fried and laid round it, or fried oysters. Cut the roe and liver into slices, and lay over it a little of the lobster in lumps out of the sauce, and then send it up to table.

To crimp Cod.

Having cut a fresh cod into slices, put it into pump water and salt. Almost fill a fish-kettle with spring water, put in salt enough to make it taste brackish, and then set it over a stove. Make it boil quick, then put in the slices of cod, and keep them boiling, and skim them very clean. Having let them boil eight or ten minutes, take them out, and lay them on a fish-plate. You may serve them up either with shrimp or oyster sauce.

To broil Cod.

Cut a cod into slices of about two inches thick, and dry them and flour them well. Make a good clear fire, rub the gridiron with a piece

piece of chalk, and set it high from the fire. Turn them often till they are quite enough, and of a fine brown; but take very great care that you do not break them. You may send them up with lobster or shrimp sauce.

Fresh Cod with sweet Herbs.

Having cut a small cod into five or six pieces, bone it, and marinade it with melted butter, the juice of a lemon, chopped parsley, shalots, and sweet herbs. Then lay it on the dish you intend for table, with all the marinade both under and over, and strew it over with bread crumbs. Baste it with melted butter, bake it in the oven, and serve it with any sauce you like best.

To dress salt Cod.

Put your fish all night into water to soak, and, if you put a glass of vinegar to it, it will draw out the salt and make it eat fresh. Boil it the next day, and when it is enough, break it into flakes on the dish. Pour over it parsnips boiled and beat fine with butter and cream, though egg sauce is more generally used.

To dress Cod Sounds.

Steep them as you do the salt cod, and boil them in a large quantity of milk and water. When they are very tender and white, take them up, and drain the water out. Then pour the egg sauce boiling hot over them, and send them up to table.

To dress a Turbot with Capers.

Having washed and dried a small turbot well, put into a stewpan some thyme, parsley, sweet herbs, and an onion sliced. Then lay the turbot into the stewpan, which should be just large enough to hold it, and strew over the fish the same herbs that are under it, with some chives and sweet basil. Then pour in an equal quantity of white wine, and white wine vinegar, till the fish is covered. Strew in a little bay salt, with some whole pepper, and set the stewpan over a gentle stove, encreasing the heat by degrees, till it is enough. Then take it off the fire, but do not take out the turbot. Set a saucepan on the fire with a pound of butter, two anchovies split, boned, and washed; two large spoonfuls of capers cut small, some whole chives, a little pepper, salt, grated nutmeg, a little flour, a spoonful of vinegar, and a little water. Set the saucepan over the stove, and keep shaking it round for some time. Having then put on the turbot to make it hot, put it into a dish, and pour some of the sauce over it. Lay horse-radish round it, and pour what sauce remains into a boat. In the same way you may dress soles, flounders, large plaice or dabs.

To fry Trout.

Having scaled, gutted, and washed them well, dry them, and lay them separately on a board before the fire. Dust them well with flour a few minutes before you fry them, and do them of a fine brown in roast dripping, or rendered suet. Serve them up with melted butter

ter and crisped parsley. Perch are fried in the same manner.

To stew Trout.

Stuff a small trout with grated bread, a piece of butter, chopped parsley, lemon peel grated, pepper, salt, nutmeg, savoury herbs, and yolks of eggs, all mixed together. Put it into a stew-pan, with a quart of good boiled gravy, some Madeira, an onion, a little whole pepper, a few cloves, and a piece of lemon-peel. Stew it in this gently till it is enough, and then add a little flour mixed with some cream, and a little catchup. Give it a boil, and squeeze in some lemon-juice.

To dress Carp.

Save the blood when you kill your carp, and scale and clean them well. Have ready some rich gravy made of beef and mutton, seasoned with pepper, salt, mace, and onion. Strain it off before you stew your fish in it, and boil your carp before you stew it in the gravy; but take care not to boil them too much before you put them into the gravy. Let it stew on a slow fire about a quarter of an hour, and thicken the sauce with a good lump of butter rolled in flour. Garnish your dish with fried oysters, fried toasts cut into angles, pieces of lemon, scraped horse-radish, and the roes of the carp cut into pieces, some fried, and others boiled. Squeeze the juice of a lemon into the sauce just before you send it up to table.

To fry Carp.

Having scaled, gutted, and cleaned a brace of carp, dry them well in a cloth, flour them, put them into a frying-pan of boiling lard, and do them of a fine brown. Fry the roes, and fry some thin slices of bread cut cornerwise. Lay the fish on a coarse cloth to drain, then put them into the dish, with the roes on each side, and the toast between. You may serve them up with anchovy sauce.

To stew Carp.

Scale, gut, and wash your carp. Put them into a stewpan, with two quarts of water, half a pint of white wine, a little mace, whole pepper, a little salt, two onions, a bunch of sweet herbs, and a stick of horse-radish. Cover the pan close, and let it stand an hour and a half over a slow fire. Then put a gill of white wine into a saucepan, with two anchovies chopped, an onion, a little lemon-peel, a quarter of a pound of butter rolled in flour, a little thick cream, and a large tea-cup of the liquor the carp was stewed in. Boil them a few minutes, drain the carp, and add to the sauce the yolks of two eggs mixed with a little cream. When it boils up, squeeze in the juice of half a lemon, dish up your carp, and pour your sauce hot on them.

To fry Tench.

Having gutted, washed, and dried your tench well in a cloth, slit them down the back, sprinkle a little salt over them, dredge them with

with flour, and fry them of a fine brown in boiling lard. Make your sauce of an anchovy, mushrooms, truffles, and capers, all chopped small, and stewed in gavy, with the juice of a lemon, and a little fish cullis.

To stew Tench.

Tench are stewed in the same manner as before directed to stew carp.

To stew Soals.

Take the flesh from the bones of your soals, and cut each of them into eight pieces. Put a quart of boiled gravy into a stewpan, a quarter of a pint of Madeira or white wine, some white pepper pounded, grated nutmeg, and a piece of lemon-peel. Stew these together near an hour, and add some cream, and a piece of butter mixed in flour. Keep the sauce stirring till it boil, put in the fish, and stew it a quarter of an hour. Take out the lemon-peel, and squeeze in some lemon-juice. The fish may be stewed whole in the same sauce; or they may be cut as before directed, and a little gravy made with the bones and head.

To fry Soals.

Having scaled and trimmed your soals properly, skin the black side, and mix some bread crumbs with a very little flour. Baste the soals with beaten eggs, strew them over with the bread crumb, and fry them of a good colour in hog's-lard. Serve them up with anchovy sauce, and garnish with fried parsley.

To marinade Soals.

Boil them in salt and water, bone and drain them, and lay them on a dish with their bellies upwards. Boil some spinach, and pound it in a mortar. Then boil four eggs hard, chop the yolks and whites separate, and lay green, white, and yellow among the soals, and serve them up with melted butter in a boat.

Soals à la Françoisse.

Skin and clean a pair of soals, and put them into an earthen dish, with a quart of water, and half a pint of vinegar. Let them lie two hours, and then take them out, and dry them with a cloth. Then put them into a stewpan with a pint of white wine, a quarter of a pint of water, a very little thyme, a little sweet marjoram, winter savory, and an onion stuck with four cloves. Put in the soals, sprinkle in a very little bay-salt, cover them close, and let them simmer very gently till they are enough. Then take them out, and lay them in a warm dish before the fire. Strain the liquor, and put into it a piece of butter rolled in flour, and let it boil till of a proper thickniess. Lay the soals in a dish, and pour the sauce over them. In the same manner you may dress a small turbot, or any flat fish.

To dress Sturgeon.

Having washed your sturgeon clean, lay it all night in salt and water, and the next morning take it out, rub it well with alegar, and let it lie in it for two hours. Have ready a fish kettle

kettle full of boiling water, with an ounce of bay salt, two large onions, and a few sprigs of sweet marjoram. Boil the sturgeon till the bones will leave the fish, then take it up, take the skin off, and flour it well. Set it before the fire, baste it with fresh butter, and let it stand till it is of a fine brown. Then dish it up, and pour into the dish any sauce you like.

To boil Sturgeon.

Put your sturgeon into as much liquid as will stew it, being half fish broth or water, and half white wine, with a little vinegar, sliced roots, onions, sweet herbs, whole pepper, and some salt. When it is done, garnish with green parsley, and serve it up with caper or anchovy sauce, or any other sauce you like better.

To stew Flounders or Plaice.

These fish are stewed in the same manner as before directed to stew soals. As to frying or boiling them, that business is too simple to need any description here.

To fricassée Flounders and Plaice.

Having cleaned the fish, and taken off the black skin, but not the white, cut the flesh from the bones into long slices, and dip them into yolk of egg. Strew over them some bread raspings, and fry them in clarified butter. When they are enough, lay them upon a plate, and keep them hot. To make your sauce, take the bones of the fish, and boil them in some water. Then put in an anchovy, some thyme, parsley, a little pepper, salt, cloves, and mace.

mace. Let these simmer till the anchovy is dissolved, and then take the butter the fish was fried in, and put it into a pan over the fire. Shake some flour into it, and keep stirring it while the flour is shaking in. Then strain the liquor into it, and let it boil till it is thick. Squeeze some lemon juice into it, put the fish into a dish, and pour the sauce over them.

To broil Mackarel.

First clean your mackarel well, then split them down the back, and season them with pepper, salt, some mint, parsley, and fennel, all chopped very fine. Flour them, and fry them of a fine light brown, and put them on a dish and strainer. Use fennel and butter for sauce, and garnish with parsley.

To fry Whittings.

Having washed, gutted, and skinned them, turn their tails into their mouths, dry them in a cloth, and flour them well all over. Fill the frying pan with lard enough to cover them, and when it boils, put them in, and fry them of a fine brown. Lay them on a coarse cloth to drain, and then put them on a warm dish. Make shrimp, oyster, or anchovy sauce.

To broil Whittings or Haddocks.

Gut, wash them, dry them well with a cloth, and rub a little vinegar over them, as it will keep on the skin better. Dust them well with flour, rub your gridiron with butter, and let it be very hot when you lay on the fish, otherwise they will stick. Turn them two or three

three times while doing. When they are enough, lay pickles round them, with plain melted butter, and send them up to table.

To stew Pike.

Having made a brown with butter and flour, add a pint of red wine, a bundle of herbs, four cloves, twenty-four small onions half-boiled, pepper, and salt, and then the pike cut into pieces. Stew it slowly till the fish is done. Take out the bundle of herbs, and add a piece of butter. When it is ready to serve, add two chopped anchovies, and a spoonful of capers. Garnish with fried bread, and pour the sauce over the fish. You may add artichoke bottoms, mushrooms, &c. if you please.

To fry Perch.

Scale, gut, and wash your perch clean. Score them at some distance on the sides, but not very deep. Dry them well, flour them all over, and fry them in oiled butter. When they are of a fine brown, lay some crisped parsley round the fish, and send them up to table with plain butter; or you may make for them the following sauce. To two ounces of browned butter put some flour, a few chives chopped small, some parsley, a few mushrooms cut small, and a little boiling water. Lay the perch in this liquor after they are fried, and let them stew gently for four or five minutes. Then lay them in a warm dish, add two large spoonfuls of capers cut small, thicken it with butter and flour, and pour it over them.

To

To dress Perch in Water Souchy.

Scale, gut, and wash your perch, and put some salt into your water. When it boils, put in your fish, with an onion cut in slices, and separated into round rings, and a handful of parsley. Put in as much milk as will turn the water white. When the perch is enough, put them in a soup-dish, and pour a little of the water over them, with the parsley and the onions. Serve them up with parsley and butter in a boat. If you do not like the onions, they may be omitted. Trout may be boiled in the same manner.

To stew Eels.

Having skinned, gutted, and washed your eels very clean in six or eight waters, cut them in pieces about as long as your finger. Put just water enough for sauce, and put in a small onion stuck with cloves, a small bundle of sweet herbs, a blade or two of mace, and some whole pepper in a thin muslin rag. Cover it close, and let them stew very softly. Put in a piece of butter rolled in flour, and a little chopped parsley. When you find they are quite tender, and well done, take out the onion, spice, and sweet herbs. Put in salt enough to season it, and dish them up with the sauce.

To fricassée Eels.

Skin three or four larch eels, and notch them from end to end. Cut them into four or five pieces each, and lay them in some spring water for half an hour to crimp them. Dry them

them in a cloth, and toss them over the fire a few minutes in a bit of fresh butter, a green onion or two, and a little parsley minced; but take care, that the colour of neither is altered by burning your butter. Pour in about a pint of white wine, and as much good broth, some pepper, salt, and a blade of mace. Stew all together about three quarters of an hour, and thicken it with a bit of butter and flour. Beat the yolks of four or five eggs smooth; with two or three spoonfuls of broth; grate in a little nutmeg, and put in a little minced parsley. Just before you want to serve it up, let your eels be boiling hot, and then pour in your eggs, &c. but take care that you do not let it curdle, by keeping it too long on the fire after the eggs are in. Toss it over the fire for a moment, add the juice of a lemon, and serve it up. Tench cut in pieces may be done in the same manner.

To broil Eels.

Having skinned and cleansed your eels, rub them with the yolk of an egg, strew over them bread crumbs, chopped parsley, sage, pepper, and salt. Baste them well with butter, and set them in a dripping-pan. Roast or broil them, and serve them up with parsley and butter.

To fry Eels.

Cut one or two eels into pieces, cut out the back-bone, and score it on both sides. Marinade it about half an hour in vinegar, with parsley, sliced onions, shalots, and four cloves. Then drain it, baste it with eggs and bread crumbs, and fry it of a good colour. Garnish with
fried

fried parsley, and serve it up with a relishing sauce.

To pitchcock Eels.

Having skinned, gutted, and washed your eels, dry them with a cloth. Sprinkle them with pepper, salt, and a little dried sage, turn them backward and forward, and skewer them. Rub your gridiron with beef suet, broil them of a good brown, put them on your dish with melted butter, and garnish with fried parsley.

To fricassée Oysters.

Put a little butter into a stewpan, a slice of ham, a bundle of sweet herbs, and an onion stuck with two cloves. Stew it a little on a slow fire, then add a little flour, some good broth, and a piece of lemon-peel. Then put scalded oysters to it, and simmer them a little. When it is ready, thicken it with the yolks of two eggs, a little cream, and a bit of good butter. Take out the ham, bundle of herbs, onion, and lemon-peel, and squeeze in a lemon.

To dress Herrings.

The general method of dressing herrings is either to broil or fry them, and serve them up with melted butter.

Herrings with Mustard Sauce.

Having gutted and wiped your herrings very clean, melt some butter, and put to it chopped parsley, shalots, green onions, pepper, and salt. Dip the herrings in this, and roll them in bread crumbs. Then broil them, and serve them with a sauce made of melted butter, flour, broth,
a little

a little vinegar, pepper, and salt. When done, put to them as much mustard as you think proper.

To fry Herrings.

Scale, gut them, cut off their heads, wash them clean, dry them in a cloth, flour them, and fry them in butter. Peel and cut thin a good many onions, and fry them of a light brown with the herrings. Lay your herrings in the dish, and the onions round them, and put butter and mustard in a cup.

To bake Herrings.

Clean your herrings well, lay them on a board, take a little black and Jamaica pepper, a few cloves, a good deal of salt, and mix them together. Rub it all over the fish, lay them straight in a pot, cover them with aleger, tie strong paper over the pot, and bake them in a moderate oven. If your aleger is good, they will keep two or three months. They may be served up either hot or cold.

To bake Sprats.

Having rubbed your sprats with salt and pepper, to every two pints of vinegar put one pint of red wine. Dissolve a pennyworth of cochineal, and lay your sprats in a deep earthen dish. Pour in as much red wine, vinegar, and cochineal, as will cover them. Tie a paper over them, and set them in an oven all night. They will keep some time, and eat well.

To make an Eel Pie.

Skin, gut, and wash your eels very clean, and cut them into pieces about an inch and a half

half long. Season them with pepper, salt, and a little dried sage rubbed small. Put them into a dish with as much water as will just cover them. Make a good puff-paste, lay on the lid, and send the pie to the oven, which must be quick, but not so quick as to burn the crust.

Salmon Pie.

Make a good crust, take a piece of fresh salmon, cleanse it well, and season it with pepper, salt, mace, and nutmeg. Put a piece of butter at the bottom of your dish, and then lay in the salmon. Melt butter in proportion to the size of your pie, and then take a lobster, boil it, pick out all the flesh, chop it small, and mix it well with the butter. Pour it over your salmon, put on the lid, and bake it well.

Turbot Pie.

Parboil your turbot, and then season it with a little pepper, salt, cloves, nutmeg, and sweet herbs cut fine. When you have made your paste, lay the turbot in your dish, with some yolks of eggs, and a whole onion, which last must be taken out when the pie is baked. Lay plenty of fresh butter on the top, put on the lid, and bake it.

Lobster Pie.

Having boiled two or three lobsters, take the meat out of the tails, and cut it into different pieces. Then take out all the spawn, and the meat of the claws; beat it well in a mortar, and season it with pepper, salt, two spoonfuls of vinegar, and a little anchovy liquor. Melt half
a pound

a pound of fresh butter, with the crumbs of a halfpenny roll rubbed through a fine cullender, and the yolks of ten eggs. Put a fine puff-paste over the dish, lay in the tails first, and then the rest of the meat on them. Put on the lid, and bake it in a slow oven.

To dress a Turtle.

Kill your turtle, which we will suppose to be of about thirty pounds weight, the night before you intend to dress it. Cut off the head, and let it bleed three or four hours. Then cut off the fins, and the callapee from the callapash, and take care you do not burst the gall. Throw all the inwards into cold water; but keep the guts and tripe by themselves, and slip them open with a penknife, wash them very clean in scalding water, and scrape off all the inward skin. As you do them, throw them into cold water, wash them out of that, and put them into fresh water, and let them lie all night, scalding the fins and edges of the callapash and callapee. Cut the meat off the shoulders, hack the bones, and set them over the fire, with the fins, in about a quart of water. Put in a little mace, nutmeg, chyan, and salt. Let it stew about three hours, then strain it, and put the fins by for use. The next morning, take some of the meat you cut off the shoulders, and chop it small, as for sausages, with about a pound of beef or veal suet. Season with mace, nutmeg, sweet marjoram, parsley, chyan, and salt, to your taste, three or four glasses of Madeira wine, and stuff it under the two fleshy parts of the meat. If you have any left, lay it over, to prevent

prevent the meat from burning. Cut the remainder of the meat and fins in pieces, about the size of an egg; season it pretty high with chyan, salt, and a little nutmeg, and put into the callapash. Take care that it be sewed or secured up at the end, to keep in the gravy. Then boil up the gravy, and add more wine, if required, and thicken it a little with butter and flour. Put some of it to the turtle, and set it in the oven, with a well buttered paper over it to keep it from burning; and when it is about half baked, squeeze in the juice of one or two lemons, and stir it up. The callapash, or back, will take half an hour more baking than the callapee, which two hours will do. The guts must be cut in pieces two or three inches long, the tripes in less, and put into a mug of clear water, and set in the oven with the callapash. When it is properly drained from the water, it is to be mixed with the other parts, and sent up very hot to table.

To dress a Mock Turtle.

Take a calf's head, scald off the hair as from a pig, then clean it, and cut off the horny part in thin slices, with as little of the lean as possible. Chop the brains, and have ready between a quart and three pints of strong mutton or veal gravy, with a quart of Madeira wine, a large spoonful of chyan, a large onion cut very small, half the peel of a large lemon shred as fine as possible, a little salt, the juice of four lemons, and some sweet herbs cut small. Stew all these together till the head is very tender, which will require about an hour and a half. Then have
ready

ready the back shell of a turtle, lined with a paste made of flour and water, which must first be set in the oven to harden, then put in the ingredients, and set it in the oven to brown. When that is done, lay the yolks of eggs boiled hard, and forcemeat balls round the top. Some parboil the head the day before, take out the bones, and then cut it into slices.

TO DRESS ROOTS and VEGETABLES.

To dress Cabbages.

HAVING cut your cabbage into quarters, boil it in plenty of water, with a handful of salt. When it is tender drain it on a sieve, but never press it. Savoy and greens are boiled in the same manner; but they should be always boiled by themselves.

To dress Brocoli.

Strip off all the branches till you come to the top one, and then carefully peel off the hard outside skin that is on the stalks and little branches, and throw them into water. Throw a little salt into a stewpan, and put in your brocoli as soon as it boils. When the stalks are tender, it will then be enough. Put in a piece of toasted bread, dipped in the water the brocoli was boiled in, at the bottom of your dish, and put your brocoli on the top of it. Send it up to table laid in bunches, with butter in a boat.

To

To dress Cauliflowers.

Cut off the stalks, but leave a little green on. Boil them in spring water and salt, and about a quarter of an hour will do them; but take care that they do not boil too fast, as that will spoil them. Some people boil them in milk and water, without salt.

To dress Spinach.

Spinach must be clean picked, and washed in several waters. Put it into a saucepan that will just hold it, throw a little salt over it, and cover the pan close, but put no water in, and shake the pan often. When the spinach is shrunk, and fallen to the bottom, and the liquor that comes out of it boils up, it is enough. Throw it into a clean sieve to drain, and give it a squeeze between two plates. Put it on a plate, and serve it up with butter in a boat, but never pour any over it. Sorrel is stewed in the same manner.

To dress French Beans.

If your French beans are not very small, split and quarter them, and throw them into salt and water. Boil them in plenty of water, with some salt, and take them up as soon as they are tender. All sorts of greens should boil as quick as possible, as it preserves their colour.

To dress Asparagus.

Having scraped your asparagus, tie them in bundles, cut them even, and throw them into water. Tie them up into little bundles, and put

put them into a stewpan of boiling water with some salt. Let the water keep boiling, and when they are a little tender, take them up; for, if you boil them too much, you will spoil both their colour and flavour. Lay them on a toast that has been dipped in the water the asparagus was boiled in. Pour over them melted butter, or put butter into a bason, and send them up to table.

To dress Peas.

Do not shell your peas till just before you want them. Put them into boiling water with a little salt, and a lump of loaf sugar, and when they begin to dent in the middle, they are enough. Strain them into a sieve, put a good lump of butter into your dish, and stir them till the butter is melted. Boil a sprig of mint by itself, chop it fine, and lay it in lumps round the edge of your dish.

To dress Garden Beans.

Beans must be boiled in plenty of water; and, like peas, should be shelled only just before they are wanted. Put a good quantity of salt into the water, and boil them till they are all tender. Boil and chop parsley, put it into good melted butter, and serve them up with boiled bacon, and the butter and parsley in a boat. The bacon must not be boiled with the beans.

To dress Artichokes.

Having twisted the stalks off your artichokes, put them into cold water, and wash them well.

Put them into boiling water with the top downwards, in order that all the grit and sand may boil out. They will require an hour and a half, or two hours boiling. Put melted butter into little cups, and serve them up.

To fricassée Artichoke Bottoms.

Take either dried or pickled artichoke bottoms; but, if you use dried, you must put them in warm water three or four hours, shifting the water two or three times. Have ready a little cream, and a piece of fresh butter, stirred together one way till it is melted. Then put in the artichokes, and dish them up as soon as they are hot.

To dress Turnips.

Pare your turnips thick, and when they are boiled, squeeze them, and mash them smooth. Heat them with a little cream, and a piece of butter. Put to them some pepper and salt, and serve them up. It will be perhaps better to omit the pepper and salt, and leave the company to please their own palates.

To dress Carrots.

If your carrots are young, you need only wipe them after they are boiled; but if they are old you must scrape them before they are boiled. Slice them into a plate, and pour melted butter over them. Young spring carrots will be boiled in half an hour, large ones in an hour, and old Sandwich carrots will take two hours.

To dress Potatoes.

Cover the saucepan close, boil them in very little water, and when the skin begins to crack, they will be enough. Drain out all the water, and let them stand covered a little.

To dress Parsnips.

They must be boiled in plenty of water, and when you can run a fork into them easily, they will be enough. They may be served up either whole with melted butter, or beat smooth in a bowl, heated with a little cream, butter, and flour, and a little salt.

To fricassée Mushrooms.

Having peeled your Mushrooms, and scraped the inside of them, throw them into salt and water. If they are buttons, rub them with flannel; take them out, and boil them with fresh salt and water. When they are tender, put in a little shred parsley, and an onion stuck with cloves, and toss them up with a good lump of butter rolled in a little flour. You may put in three spoonfuls of thick cream, and a little nutmeg cut in pieces; but be sure to take out the nutmeg and onion before you send it to table.

To MAKE PANCAKES *and* FRITTERS.*Pancakes.*

HAVING beat six or eight eggs well together, leaving out half the whites, stir them into a quart of milk. Mix your flour first with a little of the milk, and then put in the rest by degrees. Add two spoonfuls of beaten ginger, a glass of brandy, and a little salt, and stir all well together. Put some butter into a stewpan, and then pour in a ladleful of batter, which will be sufficient to make a pancake, and keep moving the pan round, that the batter may spread properly. Shake the pan, and turn the pancake, as soon as you think one side is done enough. When both sides are done, lay it in a dish before the fire, and proceed in the same manner till you have fried as many as you choose. Strew a little sugar over them, and send them up to table.

Cream Pancakes.

Put the yolks of two eggs into half a pint of cream, with two ounces of sugar, and a little beaten cinnamon, mace, and nutmeg. Proceed in every other respect as above directed.

Rice Pancakes.

Mix three spoonfuls of flour of the rice with a quart of cream, set it on a slow fire, and keep stirring it till it is as thick as pap. Pour into it half a pound of butter, and a nutmeg grated. Put it into an earthen pan, and as soon as it is cold,

cold, stir in three or four spoonfuls of flour, a little salt, some sugar, and nine eggs well beaten. Mix all well together, and fry them nicely. New milk must be used, when you cannot get cream; but, in that case, a spoonful more of rice must be added.

To make plain Fritters.

Put the crumb of a penny-loaf grated into a pint of milk, and mix it very smooth. When it is cold, put in the yolks of five eggs, three ounces of sifted sugar, and a little grated nutmeg. Fry them in the same manner as pancakes, and serve them up with melted butter, wine, and sugar.

Apple Fritters.

Pare and core some of the largest apples you can get, and cut them into round slices. Take half a pint of ale, and two eggs, and beat in as much flour as will make it rather thicker than a common pudding, with nutmeg and sugar to your taste. Let it stand three or four minutes to rise. Dip your slices of apple into the batter, fry them crisp, grate over them some sugar, put wine sauce in a boat, and send them up to table.

Custard Fritters.

Having beat up the yolks of eight eggs with a spoonful of flour, half a nutmeg, a little salt, and a glass of brandy, add a pint of cream, sweeten it, and bake it in a small dish. When it is cold, cut it into quarters, and dip them in batter made of half a pint of cream, a quarter of a pint of milk, four eggs, a little flour, and a

little ginger grated. Fry them in good lard or dripping, and when done, strew grated sugar over them.

Royal Fritters.

Put a quart of new milk into a saucepan, and pour in a pint of sack or wine as soon as it begins to boil. Then take it off, and let it stand five or six minutes, skim off the curd, and put it into a bason. Beat it up well with six eggs, and season it with nutmeg. Then beat it with a whisk, and add flour sufficient to give it the usual thickness of batter. Put in some sugar, and fry them quick.

German Fritters.

Pare, quarter, and core some well-tasted crisp apples; take the core quite out, and cut them into round pieces. Put into a stewpan a quarter of a pint of French brandy, a table spoonful of fine sugar pounded, and a little cinnamon. Put the apples into this liquor, and set them over a gentle fire, stirring them often; but take care not to break them. Set on a stewpan with some lard, and when it boils, drain the apples, dip them in some fine flour, and put them into the pan. Strew some sugar over the dish, and set it on the fire. Lay in the fritters, strew a little sugar over them, and glaze them over with a red hot salamander.

Rice Fritters.

Having boiled a quarter of a pound of rice in milk till it is pretty thick, mix it with a pint of cream, four eggs, some sugar, cinnamon and nutmeg,

nutmeg, six ounces of currants washed and picked, a little salt, and as much flour as will make it a thick batter. Fry them in little cakes in boiling lard, and serve them up with sugar and butter.

Tansy Fritters.

Having poured a pint of boiling milk on the crumb of a penny loaf, let it stand an hour, and then put in as much juice of tansy to it as will give it a flavour. Add to it a little juice of spinach, to give it a green colour. Put to it a spoonful of ratifia-water, or brandy, sweeten it to your taste, grate the rind of half a lemon, beat the yolks of four eggs, and mix them all together. Put them in a stewpan, with a quarter of a pound of butter, and stir it over a slow fire till it is quite thick. Take it off, and let it stand two or three hours. Then drop a spoonful at a time into boiling lard. When they are done, grate sugar over them, and put wine sauce in a boat, and send them up to table.

Raspberry Fritters.

Grate two Naples biscuits, or the crumb of a French roll, and put to it a pint of boiling cream. When it is cold, add to it the yolks of four eggs well beaten up. Mix all well together with some raspberry juice, and drop them into a pan of boiling lard in very small quantities. Stick them with blanched almonds sliced, and serve them up.

Strawberry Fritters.

Having made a batter with flour, a spoonful of sweet oil, another of white wine, a little

rasped lemon-peel, and the whites of two or three eggs, make it pretty soft, so as just to drop with a spoon. Mix it with some large strawberries, and drop them with a spoon into the hot fritters. When they are of a good colour, take them out, and drain them on a sieve. When they are done, strew some sugar over them, and glaze them.

Currant Fritters.

Stir into half a pint of ale that is not bitter as much flour as will make it pretty thick, and put in a few currants. Beat it up quick; have the lard boiling, and put a large spoonful at a time into the pan.

CAKES, PUFFS, AND BISCUITS.

To make a Plum Cake.

TO three pounds of flour put an equal quantity of currants, three quarters of a pound of almonds, blanched and a little beat, half an ounce of them bitter; a quarter of a pound of sugar, the yolks of seven eggs, and the whites of six; a pint of cream, two pounds of butter, and half a pint of good ale yeast. Mix the eggs and the yeast together, and strain them. Set the cream on the fire, and melt the butter in it. Stir in the almonds, and half a pint of sack, part of which must be put to the almonds while beating. Mix together the currants, flour, and sugar, with nutmeg, cloves, and mace, to your palate. Stir these to the cream, and put in the yeast.

Shrewsbury Cakes.

Having beat half a pound of butter to a cream, put in half a pound of flour, an egg, six ounces of loaf sugar beaten and sifted, half an ounce of carraway seeds, mixed into a paste, and roll them thin. Cut them round with little tins, or a small glass, prick them, lay them on sheets of tin, and bake them in a slow oven.

A Bride Cake.

To four pounds of fine flour well dried, put the like quantity of fresh butter, two pounds of loaf sugar, a quarter of an ounce of mace, and the same quantity of nutmeg, both finely pounded and sifted. To every pound of flour put eight eggs; wash and pick four pounds of currants, and dry them before the fire; blanch a pound of sweet almonds, and cut them lengthways very thin; of citron, candied orange, and candied lemon, a pound each, and half a pint of brandy. First work the butter with your hand to a cream, then beat in your sugar a quarter of an hour, beat the whites of your eggs to a very strong froth, and mix them with your sugar and butter. Beat your yolks at least half an hour, and mix them with your cake. Then put in your flour, mace, and nutmeg, and keep beating it till your oven is ready. Put in your brandy, and beat in lightly your currants and almonds. Tie three sheets of paper round the bottom of your hoop, to keep it from running out, and rub it well with butter. Put in your cake, and lay in your sweetmeats in three layers, with cake between every layer. After it is

rifen and coloured, cover it with paper before your oven is stopped up, and bake it three hours.

A Pound Cake.

Beat a pound of butter, in an earthen pan, with your hand, one way, till it resembles a fine thick cream. Then beat up with the butter twelve eggs, with one half their whites; and beat in also a pound of sugar, a pound of flour, and a few carraways. Beat all well together with your hand, or with a large wooden spoon, for an hour. Then butter a pan, put it in, and bake it an hour in a quick oven. You may, if you think proper, put in a pound of clean-washed and picked currants.

Heart Cakes.

With your hand work a pound of butter to a cream, then put to it twelve eggs, with only six of the whites, well beaten, a pound of dried flour, a pound of sifted sugar, four spoonfuls of good brandy, and a pound of currants washed, and dried before the fire. As the pans are filled, put in two ounces of candied orange and citron, and continue beating the cake till you put it into the oven. This quantity will be sufficient to fill three dozen of middling-sized pans.

A common Seed Cake.

Take a pound of butter beat to a cream with the hand, a pound and a quarter of flour, three quarters of a pound of lump sugar pounded, the yolks of ten eggs, and the whites of four. Mix these well together, and put to them an ounce
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of carraway seeds bruised. Butter the pan or hoop, and sift the sugar on the top.

A rich Seed Cake.

Tak a pound of butter, a pound of flour well dried, a pound of loaf sugar beaten and sifted, eight eggs, two ounces of carraway seeds, one nutmeg grated, and its weight of cinnamon. Having beaten your butter to a cream, put in your sugar, beat the whites of your eggs half an hour, and mix them with the sugar and butter. Then beat the yolks half an hour, and put to them the whites. Beat in your flour, spices, and seeds, a little before it goes to the oven. Put it in the hoop, and bake it two hours in a quick oven. The ingredients will take two hours, in order to be beaten up properly together.

A good Family Cake.

Take rice and wheat flour, of each six ounces, the yolks and whites of nine eggs, half a pound of lump sugar pounded and sifted, and half an ounce of carraway seeds. Having beaten this one hour, bake it for the same time in a quick oven. This is a very light cake, and is very proper for young people and delicate stomachs.

Almond Cakes.

Blanch and beat two ounces of bitter, and one pound of sweet almonds; take a little rose or orange-flour water, and the white of an egg; half a pound of loaf-sugar sifted, eight yolks and three whites of eggs, the juice of half

a lemon, and the rind grated. Bake it in one large pan, or in several small ones.

Bath Cakes.

Rub half a pound of butter into a pound of flour, and put to it a spoonful of good barm, and, with some warm cream, make it into a light paste, and set it to the fire to rise. When you make them up, take four ounces of carraway comfits, work part of them in, and strew the rest on the top. Make them into round cakes, about the size of a French roll, bake them on sheet tins, and send them in hot for breakfast.

Icings for Cakes.

Pound and sift fine a pound of double-refined sugar, and mix with it, in an earthen pan, the whites of twenty-four eggs. Whisk them well for two or three hours, till it looks white and thick, and then, with a bunch of feathers, spread it all over the tops and sides of the cake. Set it at a proper distance before a clear fire, and keep turning it continually, that it may not change colour; but a cool oven is best, in which an hour will harden it. You may also make your icing in the following manner. Beat the whites of three eggs to a strong froth, beat a pound of Jordan almonds very fine with rose water, and mix your almonds and eggs lightly together. Then beat a pound of loaf sugar very fine, and put it in by degrees. When your cake is enough, take it out, lay on your icing, and proceed as above directed.

Almond

Almond Puffs.

Blanch and beat very fine two ounces of sweet almonds with orange-flour water. Beat the whites of three eggs to a very high froth, and then strew in a little sifted sugar. Mix your almonds with your sugar and eggs, and then add more sugar till it is as thick as paste. Lay it in cakes, and bake it on a paper in a cool oven.

Lemon Puffs.

Having beaten and sifted a pound of double-refined sugar, put it into a bowl, with the juice of two lemons, and beat them well together. Then, having beaten the white of an egg to a very high froth, put it also into your bowl, and beat it half an hour. Put in three eggs, and two rinds of lemons grated. Mix it well up, dust some sugar on your paper, drop on the puffs in small drops, and bake them in a moderately heated oven.

To make Wafers.

Beat the yolks of two eggs in a pint of cream, and mix it as thick as a pudding with well-dried flour, and sugar and orange-flour water to your taste. Put in a sufficient quantity of warm water to make it as thin as fine pancakes. Mix them very smooth, and bake them over a stove. Butter the irons when they stick.

To make common Biscuits.

Beat eight eggs half an hour, and put to them a pound of sugar beaten and sifted, with the rind of a lemon grated. Whisk it an hour, or till

till it looks light, and then put in a pound of flour, with a little rose-water. Sugar them over, and bake them in tins, or on paper.

Naples Biscuits.

Mix a pound of soft sugar finely sifted with three quarters of a pound of very fine flour. Sift it three times, and then add six eggs well beaten, and a spoonful of rose-water. When the oven is almost hot, make them, but take care that they are not made up too wet.

Savoy Biscuits.

Having beaten the whites of eight eggs till they bear a strong froth, put the yolks to them, with a pound of sugar, and beat them all together a quarter of an hour. When the oven is ready, add a pound of fine flour to the other ingredients. Stir them till they be well mixed, lay the biscuits upon the paper, and ice them. Bake them in a quick oven.

To make Gingerbread.

Mix three quarts of fine flour, two ounces of beaten ginger, a quarter of an ounce of nutmeg, cloves, and mace, beat fine, then add three quarters of a pound of fine sugar, two pounds of treacle, and set it over the fire, but do not let it boil. Melt three quarters of a pound of butter in the treacle, put in some candied lemon and orange-peel cut fine, and let it stand in a quick oven one hour.

To make CHEESECAKES *and* CUSTARDS.*To make common Cheesecakes.*

BEAT eight eggs well, while a quart of milk is on the fire, and when it boils, put in the eggs, and stir them till they come to a curd. Then pour it out, and when it is cold, put in a little salt, two spoonfuls of rose-water, and three quarters of a pound of currants, well washed. Put it into puff-paste, and bake it. If you use tin patties to bake in, butter them, or you will not be able to take them out; but if you bake them in glass or china, only an upper crust will be necessary, as you will not want to take them out when you send them to table.

Elegant Cheesecakes.

Warm a pint of cream, and put to it five quarts of milk warm from the cow. Then put runnet to it, and stir it well. As soon as it is curdled, put the curd in a linen bag or cloth, and let the whey properly drain from it, but do not squeeze it much. Then put it into a mortar, and break the curd as fine as butter. Put to the curd half a pound of sweet almonds blanch'd, and half a pound of mackaroons, both finely beaten. Put in nine eggs well beaten, a whole nutmeg grated, two perfum'd plums dissolved in rose or orange-flower water, and half a pound of fine sugar. Mix all well together; then melt a pound and a quarter of butter, and stir it well in. Make a puff-paste as follows:

follows: Wet a pound of fine flour with cold water, and roll it out. Put into it by degrees a pound of fresh butter, and shake a little flour over each coat as you roll it. Make it just before you want to use it. If you choose it, you may put in a little tincture of saffron to give them a high colour.

Rice Cheesecakes.

Having boiled a quarter of a pound of rice till it be tender, drain it, and put in four eggs well beaten, half a pound of butter, half a pint of cream, six ounces of sugar, a nutmeg grated, and a glass of ratafia water or brandy. Beat them all together, and bake them in raised crusts.

Almond Cheesecakes.

Blanch four ounces of Jordan almonds, and put them into cold water. Beat them with rose-water in a marble mortar or wooden bowl, with a wooden pestle: put to it four ounces of sugar, and the yolks of four eggs finely beaten. Work it in the mortar or bowl till it becomes white and frothy. Then make the following rich puff-paste: Take half a pound of flour, and a quarter of a pound of butter; rub a little of the butter into the flour, mix it stiff with a little cold water, then roll your paste straight out, strew over it a little flour, lay over it, in thin bits, one third of your butter; throw a little more flour over the butter; do so for three times, then put your paste in your tins, fill them, and grate sugar over them. Bake them in a moderately heated oven.

Citron

Citron Cheefecakes.

Having boiled a quart of cream, let it stand till it is cold, and then mix it with the yolks of four eggs well beaten. Then set it on the fire, and let it boil till it curds. Blanch some almonds, beat them well with orange-flower water, put them into the cream, with a few Naples biscuits and green citrons shred fine. Sweeten it to your taste, and bake them in tea-cups.

Lemon and Orange Cheefecakes.

Boil the peel of two large lemons till they be quite tender, and then pound it well in a mortar with four or five ounces of loaf sugar, the yolks of six eggs, half a pound of fresh butter, and a little curd beat fine. Pound and mix all together, lay a puff-paste in your patty-pans, fill them half full, and bake them. Orange cheefecakes are made in the same method, only with this difference, that the bitterness must be taken out of the peel by boiling it in two or three waters.

A common Custard.

Sweeten a quart of new milk to your taste, grate in a small nutmeg, beat up eight eggs with only four whites, stir them into the milk, and add a little rose-water. Bake it in china basons, or put them in a deep china dish. Prepare a kettle of boiling water, set the cups into it, and let the water come above half way; but do not let it boil too fast, for fear of its getting into the cups. Colour them at top with a hot iron.

Custards

Custards to bake.

Having boiled a pint of cream with mace and cinnamon, let it stand till it be cold. Then take four eggs, leaving out two of the whites, a little rose and orange-flower water and sack, with nutmeg and sugar to your palate. Mix them well together, and bake them in cups.

Almond Custards.

Boil a pint of cream in a tossing-pan, with a stick of cinnamon, a blade or two of mace, and let it stand to cool. Blanch two ounces of almonds, beat them fine in a marble mortar with some water. If you like a ratafia taste, put in a few apricot kernels, or bitter almonds. Mix them with your cream, sweeten it to your taste, set it on a slow fire, and keep stirring it till it is pretty thick. Bake it in cups.

Orange Custards.

Boil half the rind of a Seville orange till it be tender, beat it very fine in a mortar, and put to it a spoonful of brandy, a quarter of a pound of loaf sugar, the juice of a Seville orange, and the yolks of four eggs. Beat them all well together for ten minutes, and then pour in by degrees a pint of boiling cream. Keep beating them till they are cold, then put them into custard cups, and set them in an earthen dish of hot water. Let them stand till they are set, then take them out, and stick preserved orange on the top. They may be eaten either hot or cold.

Lemon

Lemon Custards.

First beat the yolks of ten eggs, and strain them, and then beat them with a pint of cream. Sweeten the juice of two lemons, boil it with the peel of one, and strain it. As soon as it has cooled, stir it to the cream and eggs; put it on the fire again, stir it till it nearly boils, grate over it the rind of a lemon, and brown with a salamander.

Rice Custards.

Boil a blade of mace and a quartered nutmeg in a quart of cream, and strain it. Then add to it some whole rice boiled and a little brandy. Sweeten it, stir it over the fire till it thickens, and serve it up in cups or a dish. It may be sent to table either hot or cold.

TO MAKE CREAMS AND JAMS.

Orange Cream.

PARE the rind of a Seville orange very fine, and squeeze the juice of four oranges. Put them into a stewpan with half a pint of water, and eight ounces of sugar. Beat the whites of five eggs, mix them into it, and set them on a slow fire. Stir it one way till it grows thick and white, strain it through a gauze, and stir it till it is cold. Then beat the yolks of five eggs very fine, and put them into your pan with the cream. Stir it over a gentle fire till it nearly boils, then put it into a bason, and stir it till it is cold, when you may put it into your glasses.

Burnt Cream.

Boil a pint of cream with sugar and a little lemon-peel shred fine. Beat the yolks of six, and the whites of four eggs separately, and when the cream is cold, put in your eggs, with a spoonful of orange-flower water, and one of fine flour. Set it over the fire, keep stirring it till it is thick, and then put into a dish. When it is cold, sift a quarter of a pound of sugar all over it, and brown it with a hot salamander, till it looks like a glass plate put over your cream.

Spanish Cream.

Take three spoonfuls of flour of rice sifted very fine, the yolks of three eggs, three spoonfuls of water, two of orange-flower water, and mix them well together. Put to them one pint of cream, and set it upon a good fire, stirring it till it be of a proper thickness. Then pour it into cups.

Pistachio Cream.

Take out the kernels of half a pound of Pistachio nuts, beat them in a mortar with a spoonful of brandy, and put them into a tossing-pan, with a pint of cream, and the yolks of two eggs finely beaten. Stir it gently over a slow fire till it is thick, but do not let it boil. Pour it into a china soup-plate, and when it is cold, stick some kernels, cut longways, all over it, and send it to table.

Whipt Cream.

Beat the whites of eight eggs well, and mix them with a quart of thick cream, and half a pint

pint of sack. Sweeten it to your taste with double-refined sugar. Whip it up with a whisk, and some lemon-peel tied in the middle of the whisk. Take the froth with a spoon, and lay it in your glasses or basons. This does well over a tart.

Ice Cream.

Pare, stone, and scald twelve ripe apricots, and beat them fine in a marble mortar. Put to them six ounces of double refined sugar, and a pint of scalding cream, and work it through a hair sieve. Put it into a tin that has a close cover, and set it in a tub of ice broken small, and a large quantity of salt put among it. When you see the cream grows thick round the edges of your tin, stir it, and set it again till it grows quite thick. When your cream is all frozen up, take it out of the tin, and put it into the mould you intend it to be turned out of. Then put on the lid, and have ready another tub, with ice and salt in it as before. Put your mould in the middle, and lay your ice under and over it. Let it stand four or five hours, and dip your tin in warm water when you turn it out; but, if it be summer time, do not turn it out till the very instant you want it. If you have not apricots, any other fruit will answer the purpose, provided you take care to work them very fine in the mortar.

Gooseberry Cream.

Put two quarts of gooseberries into a saucepan, just cover them with water, scald them till they are tender, and then rub them through a sieve with a spoon to a quart of pulp. Have ready

ready fix eggs well beaten, make your pulp hot, and put in one ounce of fresh butter. Sweeten it to your taste, put it over a gentle fire till they are thick ; but take care that they do not boil. Then stir in a gill of the juice of spinach, and when it is almost cold, stir in a spoonful of orange-flower water or sack. Pour it into basons, and serve it up cold.

To make black Currant Jam.

Having gathered your currants when they are full ripe, pick them clean from the stalks, bruise them well in a bowl, and to every pound of currants put a pound and half of loaf sugar, finely beaten. Put them into a preserving pan, boil them half an hour, skim and stir them all the time, and then put them into pots.

Cherry Jam.

Take some cherries, boil and break them. Take them off the fire, and let the juice run from them. To three pounds of cherries, boil together half a pint of red currant juice, and half a pound of loaf sugar. Put in the cherries as they boil, sift in three quarters of a pound of sugar, and boil the cherries very fast for more than half an hour. Put on brandy-paper when they are properly cooled.

Gooseberry Jams.

Cut into halves and take out the seeds of some large full grown gooseberries, but not too ripe. Put them into a pan of cold spring water, lay some vine leaves at the bottom, then some gooseberries, then vine leaves, till all the fruit

fruit is in the pan. Cover it very close, that no steam can evaporate, and set them on a very slow fire. When they are scalding hot, take them off, then set them on again, and so on. They must be thus treated till they are of a good green. Then lay them on a sieve to drain, and beat them in a marble mortar with their weight in sugar. Take a quart of water, and a quart of gooseberries, boil them to a mash, and squeeze them. To every pint of this liquor put a pound of fine loaf sugar, and boil and skim it. Then put in the green gooseberries, and let them boil till they be thick and clear, and of a good green.

Apricot Jam.

Cut some fine rich apricots into thin pieces, and infuse them in an earthen pot till they are tender and dry. Put a pound of double refined sugar, and three spoonfuls of water, to every pound and an half of apricots. Then boil your sugar to a candy height, as hereafter directed in the chapter of candying, and put it upon your apricots. Set them over a slow fire, and stir them till they appear clear and thick, but take care that they do not boil. Then put them into your glasses.

Red Raspberry Jam.

Raspberries for this purpose must be gathered when they are ripe and dry. Pick them very carefully from the stalks and dead ones, and crush them in a bowl with a silver or wooden spoon, as pewter is apt to turn them of a purple colour. Having crushed them, strew in their
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own weight of loaf sugar, and half their weight of currant juice, baked and strained as for jelly. Then boil them half an hour over a clear slow fire, skim them well, and keep stirring them all the time. Then put them into pots or glasses, with brandy paper over them, and keep them for use. As soon as you have got your berries, remember to strew in your sugar; do not let them stand long before you boil them, and it will preserve their flavour.

BLANC MANGE, JELLIES, AND SYLLABUBS.

To make Blanc Mange.

PUT two ounces of isinglass, a stick of cinnamon, a little lemon-peel, a few coriander seeds, and two or three laurel leaves, into a stew-pan, with a quart of new milk, and sweeten it to your palate. Add to it six bitter almonds cut in slices. Boil it gently till the isinglass is dissolved, and then strain it through a fine sieve into a bowl. Let it stand till it is half cold, and then pour it off from the settlings into another bowl. Let your moulds be ready, fill them, and let them stand to be cold. When they are thoroughly cold, raise them with your fingers from the sides, dip the bottom of the mould into warm water, and turn them out into a dish. Garnish with jellies of different colours, or currant jelly, Seville oranges cut in quarters, flowers, or any thing else.

else you fancy. When you want to colour your blanc mange green, just when it is done, put in a little spinach juice, but take care that it does not boil after it is put in, as that will curdle and spoil the whole. If you wish to have it red, put in a little bruised cochineal; if yellow, a little saffron; if violet colour, a little syrup of violets; and thus you may have different colours in the dish, such as plain white, green, yellow, red, and violet. Let your mould for the white be deeper than the rest; put it in the middle of the dish, and the others round it.

Hartshorn Flummery.

Put four ounces of hartshorn shavings into a saucepan with two quarts of spring water, and let it simmer over the fire till it is reduced to a pint; or put it into a jug, and set it in the oven with household bread. Strain it through a sieve into a stewpan, blanch and beat half a pound of sweet almonds with a little orange-flower water, mix a little of your jelly in it, and fine sugar enough to sweeten it. Then strain it through a sieve to the other jelly, mix it well together, and when it is blood warm, put it into moulds or half pint basons. When it is cold, dip the moulds or basons in warm water, and turn them into a dish. Mix some white wine and sugar together, and pour them into the dish. If you please, you may stick almonds in them.

French Flummery.

Beat an ounce of isinglass fine, put it into a quart of cream, and boil it gently for a quarter

of an hour, but keep stirring it all the time. Then take it off, sweeten it with fine powder sugar, put in a spoonful of rose and another of orange flower water, strain it through a sieve, and stir it till half cold. Put it into a mould or bason, and when cold, turn it into a dish, and garnish with currant jelly.

Calf's Feet Jelly.

Take out the large bones of two calves feet, cut the meat in small pieces, and put them into a saucepan with three quarts of water, a little lemon-peel, and a stick of cinnamon. Boil it gently till it is reduced to a quart, and remember to try it with a spoon, in order to see when it is strong enough. Strain it off, and let it settle half an hour. Then skim it very clean, and pour it from the settling into a stewpan. Put in half a pint of mountain or Lisbon wine, sweeten it to your taste with loaf sugar, squeeze four lemons, or two lemons and two Seville oranges, strain the juice to keep out the seeds, and put it in with a lemon peel, and a very little saffron. Boil it up a few minutes, then beat up the whites of eight eggs to a high froth, and mix them well together with the jelly. Then boil it up for five minutes. Have your bag ready with a bowl under it, pour your jelly gently in, that it may run pretty fast through at the first, and as it runs pour it in again several times, till it is as clear as you would have it. When it is all run off, fill your glasses with a spoon.

Hartshorn

Hartshorn Jelly.

Put three quarts of water and half a pound of hartshorn shavings into a saucepan, with a lemon peel, and a stick of cinnamon. Boil it gently till it is a strong jelly, which you may know by taking a little out in a spoon, and let it cool, as before directed. Then strain it through a fine sieve into a stewpan, put in a pint of Rhenish wine, sweeten it with loaf sugar to your palate, squeeze in the juice of four lemons, or two lemons and two Seville oranges, strain the juice to keep out the seeds, put them in, with a little saffron, and boil it up. Beat up the whites of eight eggs to a high froth, mix them well in the jelly, and boil it up for five minutes. Then take it off the fire, and proceed in the same manner as before directed. Remember to put your sugar and lemon in, to make it palatable, before you put your eggs in; for by putting in sugar and lemon afterwards, you will prevent its clearing properly.

Orange Jelly.

Put two quarts of spring water into a saucepan, with half a pound of hartshorn shavings, or four ounces of isinglass, and boil it gently till it becomes a strong jelly. Take the juice of three Seville oranges, three lemons, and six China oranges, the rind of one Seville orange, and one lemon, pared very thin. Put them to your jelly, sweeten with loaf sugar to your taste, beat up the whites of eight eggs to a froth, mix them well in, and boil it for ten minutes. Then run it through a jelly-bag till it is very

clear, put it into your moulds, and let it stand till it is thoroughly cold. Then dip your moulds in warm water, and turn them into a China dish, or flat glass. You may make use of flowers for your garnish.

Black Currant Jelly.

Gather your currants when they are full ripe, on a dry day, and strip them of the stalks. Put them into an earthen pan, and to every ten quarts put in a quart of spring water. Tie paper over them, and set them in the oven for two hours. Then squeeze out the juice through a fine cloth, and to every pint of juice put a pound of loaf sugar broken to pieces. Stir it and boil it gently for half an hour, and skim it well all the time. While it is hot put it into gallipots, put brandy papers over it, tie another paper over that, and keep it in a cool dry place.

Red Currant Jelly.

Gather your currants as above directed, and to every gallon of red put a quart of white. Put them into a preserving pan, cover them close, and set them over a slow fire; stirring them to prevent their burning at the bottom, till the juice is out. Or you may put them into an earthen pan, tie a paper over them, and set them in a warm oven for an hour. Then put them into a flannel bag, and when the juice is all run out, to every pint put a pound of loaf sugar broken into small pieces. Put it over a gentle fire, and stir it till the sugar is melted, or it will burn at the bottom. Skim it well, and boil it gently half an hour. While it is hot,
put

put it into your gallipots or glasses, and when it is cold, put brandy papers over it, and tie another paper over that. Put them in a cool and dry place.

A solid Syllabub.

Put a pint of mountain to a quart of rich cream, the juice of two lemons, the rind of one grated, and sweeten it with powder sugar to your taste. Whip it well, take off the froth as it rises, lay it on a hair sieve, and put it in a cool place till next day. Then make your glasses better than half full with the thin, and with a spoon put on the froth as high as you can. It will look clear at the bottom, even after it has been kept several days.

A Syllabub under the Cow.

Having put a bottle of red or white wine, ale or cyder, into a china bowl, sweeten it with sugar, and grate in some nutmeg. Then hold it under the cow, and milk into it till it has a fine froth on the top. Strew over it a handful of currants cleaned, washed and picked, and plumped before the fire.

CANDYING AND DRYING.

To prepare Sugar for Candying.

FRUIT intended for candying must be first preserved, and dried in a stove, or before the fire, that none of the syrup may remain in it. Sugar intended for the use of candying

must be thus prepared. Put into a tossing-pan a pound of sugar with half a pint of water, and set it over a very clear fire. Take off the scum as it rises, boil it till it looks fine and clear, and take out a little in a silver spoon. When it is cold, if it will draw a thread from your spoon, it is boiled high enough for any kind of sweetmeat. Then boil your syrup, and when it begins to candy round the edge of your pan, it is candy height. It is a great mistake to put any kind of sweetmeat into too thick a syrup, especially at the first, as it withers the fruit, and the beauty and flavour are thereby both destroyed.

To candy Melons.

Having quartered your melons, take out all the inside; and put into it as much thin syrup as will cover the coat. Let it boil in the syrup till it is thoroughly tender, and then put it away in the syrup for two or three days, but mind that the syrup covers it, and that it may penetrate quite through. Then take it out, and boil your syrup to a candy height; dip in your quarters, and lay them on a sieve to dry either before the fire, or in a slow oven.

Lemon and Orange Peel candied.

Cut your oranges or lemons lengthways, and take out all the pulp and inside skins. Put the peels into hard water and strong salt for six days, and then boil them in spring water till they are tender. Take them out, and lay them on a sieve to drain. Make a thin syrup with a pound of loaf sugar to a quart of water, and boil them in it for half an hour, or till they look clear,
Make

Make a thick syrup of double-refined sugar, with as much water as will wet it. Put in your peels, and boil them over a slow fire till you see the syrup-candy about the pan and the peels. Then take them out, and sprinkle fine sugar over them. Lay them on a sieve, and dry them before the fire, or in a cool oven.

Cassia candied.

Pound a little musk and ambergrease with as much of the powder of cassia as will lie on two shillings. Having pounded them well together, take a quarter of a pound of fine sugar, and as much water as will wet it, and boil it to a candy height. Then put in your powder, and mix them well together. Butter some pewter saucers, and when it is cold turn it out.

Angelica candied.

Gather your Angelica in April, cut it in lengths, and boil it in water till it becomes tender. Having put it on a sieve to drain, peel it, and dry it in a clean cloth, and to every pound of stalks take a pound of double-refined sugar finely pounded. Put your stalks into an earthen pan, and strew the sugar over them. Cover them close, and let them stand two days. Then put it into a preserving-pan, and boil it till it is clear. Then put it into a cullender to drain, strew it pretty thick over with fine powder sugar, lay it on plates, and dry it in a cool oven, or before the fire.

To dry Cherries.

Put a pound of loaf sugar to four pounds of cherries, and put as much water as will wet the

sugar. When it is melted, make it boil. Stone your cherries, put them in, and make them boil. Having skimmed it two or three times, take them off, and let them stand in the syrup two or three days. Then take them out of the syrup, boil it up, and pour it over the cherries; but do not boil the cherries any more. Let them stand three or four days longer, then take them out, lay them on a sieve to dry, and put them in the sun, or in a slow oven. When they are dry, lay some white paper at the bottom of a small box, then a row of cherries, then paper, till they are all in, and covered with paper.

To dry Damsons.

Make a thin syrup, boil and skim it well, and then put in some of the finest damsons you can get. Take out the stones, and give them a boil, and let them stand in the syrup till next day. Then make a rich syrup with double-refined sugar, and as much water as will wet it. Boil it to a candy height. Then take your damsons out of the other syrup, and put them into this. Give them a simmer, and put them away till the next day. Then put them one by one on a sieve, and dry them in a cool oven or stove, or before the fire, and mind to turn them twice every day. When dry put them in a box with white paper between them, and keep them in a place that is cool and dry.

To dry Peaches.

Pare some of the clearest and ripest peaches you can procure, and put them into pure water.
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Take their weight in double-refined sugar, and of one half make a very thin syrup. Then put in your peaches, and boil them till they look clear. Then split and stone them, boil them till they are very tender, and put them on a sieve to drain. Boil the other half of the sugar almost to a candy, then put in your peaches, and let them lay all night. Then lay them in a glass, and set them in a stove till they are dry. If they be sugared too much, wipe them a little with a wet cloth, and put them between paper into boxes.

To dry Apricots.

Pare some fine ripe apricots very thin, and stone them. Put them into a preserving-pan, and to every pound of apricots allow a pound of double-refined sugar pounded. Strew some among them, and lay the rest over them. Let them stand twenty-four hours, and turn them three or four times in the syrup. Then boil them pretty quick till they are clear, and put them away in the syrup till they are cold. When they are cold, put them on glasses, and dry them in a cool oven or stove, turning them often. When they are properly dried, put them in boxes as before directed.

To dry Plums.

Take some fine and clear-coloured large pear plums, weigh them, slit them up the sides, put them into a broad stewpan, and fill it full of spring water. Set them over a very slow fire, and take care that the skins do not come off. When they are tender, take them up, and to

every pound of plums put a pound of powdered sugar. Strew a little at the bottom of a large bowl, then lay your plums in one by one, and strew the rest of the sugar over them. Set them into your stove all night, and the next day, with a moderate fire, heat them, and set them into your stove again. Let them stand two days more, turning them every day. Then take them out of the syrup, lay them to dry, and treat them as above directed. Any other sort of plums may be dried in the same manner.

TO MAKE ALL SORTS OF PRESERVES, &c.

To preserve Gooseberries whole.

PICK off the black eyes, but not the stalks, from the largest preserving gooseberries you can procure. Set them over the fire in a pot of water to scald, cover them very close, but do not let them either boil or break, and when they are tender, take them up, and put them into cold water. To a pound of gooseberries take a pound and a half of double-refined sugar. Clarify the sugar with water, a pint to a pound of sugar, and when the syrup is cold, put the gooseberries single in your preserving pan, put the syrup to them, and set them on a gentle fire. Let them boil, but not so fast as to break them; and when they have boiled, and you perceive that the sugar has entered them, take them off, cover them with white paper, and set them

them by till the next day. Then take them out of the syrup, and boil the sugar till it begins to be ropy. Skim it, and put it to them again. Then set them on a gentle fire, and let them simmer gently till you perceive the syrup will rope. Then take them off, and set them by till they are cold. Cover them with paper, then boil some gooseberries in fair water, and when the liquor is strong enough, strain it out. Let it stand to settle, and to every pint take a pound of double-refined sugar; then make a jelly of it, put the gooseberries in glasses when they are cold, cover them with the jelly the next day, paper them wet, and then half dry, the paper that goes in the inside, as it closes down better, and then white paper over the glass. Set it in a dry place, or a stove.

Currants preserved for Tarts.

Put any quantity of currants you please into a preserving-pan, with a pound of sugar to every pound and a quarter of currants, and a sufficient quantity of currant juice to dissolve the sugar. Skim it as soon as it boils, put in your currants, and boil them till they are very clear. Put them into a jar, cover them with brandy-paper, and keep them in a dry place.

Red Currants preserved in Bunches.

Having stoned your currants, tie them in bunches to bits of sticks, six or seven together. Allow the weight of currants in sugar, which make into a syrup. Boil it high, put in the currants, give them a boil, set them by, and the next day take them out. When the syrup boils

put them in again, give them a boil or two, and then take them out. Boil the syrup as much as is necessary, and when cold, put it to the currants in glasses. You must take care that the currants be equally dispersed.

To preserve Codlings all the Year.

For this purpose, the codlings must be gathered when they are about the size of a walnut, with the stalk and a leaf or two remaining on each. Put some vine leaves into a pan of spring water, and cover them with a layer of codlings, then another of vine leaves, and thus proceed till the pan is full. Set it on a slow fire, having first covered it to keep the steam in. As soon as they become soft, take off the skins with a penknife, and then put them in the same water with the vine leaves. Take care that the water is cold, otherwise it may crack them. Put in a little roach allum, and set them over a slow fire till they look green, which will be the case in three or four hours. Then take them out, and lay them on a sieve to drain. Make a good syrup, and give them a gentle boil once a day for three days. Then put them into small jars, and cover them close with brandy paper.

Apple Marmalade.

Put some apples into water, scald them till they are tender, and then drain them through a sieve. Put three quarters of a pound of sugar to a pound of apples; put them into a preserving-pan, let them simmer over a gentle fire, skimming them all the time. Put them into
pots

pots or glassees, as soon as you find them of a proper thickness.

Quince Marmalade.

Take a pound of double-refined sugar, and a pound and a half of quinces. Make it into a syrup, boil it high, and then pare and slice the fruit. When it begins to look clear, pour in half a pint of quince juice, or pippins, if quinces be scarce. Boil it thick, and take off the scum. To make a juice, pare the quinces or pippins, cut them from the core, beat them in a stone mortar, and strain the juice through a thin cloth. To every half pint, put more than a pound of sugar, and let it stand at least four hours before it is used.

Apricot Marmalade.

Boil some ripe apricots in syrup till they will mash, and then beat them in a marble mortar. Add half their weight of sugar, and as much water as will dissolve it. Boil and skim it well, boil them till they look clear, and the syrup like a fine jelly. Then put them into your sweetmeat glassees.

To preserve Damsons.

Having picked the stalks from your damsons, prick them with a pin, put them into a deep pot, and with them half their weight of loaf sugar pounded. Set them in a moderate oven till they are soft, then take them off, give the syrup a boil, and pour it upon them. Do this two or three times, then take them carefully out, and put them into the jars, in which
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you intend to keep them. Pour over them rendered mutton suet, tie a bladder over them, and put them into a cool place to keep for use.

To preserve Strawberries.

Your strawberries, which for this purpose must be of the finest scarlet sort, must be gathered on a dry day, with their stalks on, before they are too ripe. Lay them separately on a China dish, beat and sift twice their weight of double-refined sugar, and strew it over them. Then take a few ripe scarlet strawberries, crush them, and put them into a jar, with their weight of double-refined sugar finely pounded. Cover them close, and let them stand in a kettle of boiling water till they are soft, and the syrup is come out of them. Then strain them through a muslin rag into a tossing-pan, boil and skim it well, and when it is cold put in your whole strawberries, and set them over the fire till they are milk warm. Then take them off, and let them stand till they are quite cold. Then set them on again, and make them a little hotter, and repeat the same till they look clear; but take care not to let them boil, as that will take off their stalks. When the strawberries are cold, put them into jelly glasses, with the stalks downwards, and fill up your glasses with the syrup. Tie them down close, with brandy paper over them.

Syrup of Quinces.

Having grated your quinces, extract their juice by pressing their pulp in a cloth. Set the juice in the sun to settle, or before the fire, in order

order to clarify it. Put a pound of sugar boiled brown to every four ounces of the juice. If the putting in the juice of the quinces should check the boiling of the sugar too much, give the syrup some boiling till it becomes pearly. Then take it off the fire, and when it is cool, put it into your bottles.

To preserve Raspberries.

Raspberries intended for this purpose must be gathered on a dry day, when they are just turned red, with their stalks on about an inch in length. Lay them one by one on a dish, and strew over them their weight of double refined sugar pounded and sifted. Put a quart of red-currant jelly juice, with its weight of double-refined sugar, to every quart of raspberries. Boil and skim it well, then put in your raspberries, and give them a scald. Then take them off, and let them stand two hours. Set them on again, and make them a little hotter. Proceed in this manner two or three times till they look clear; but be careful that they do not boil, as that will take off the stalks. When they are tolerably cool, put them into jelly-glasses, with the stalks downwards. White raspberries are preserved in the same manner, only that instead of red you must use white-currant jelly.

To preserve Walnuts green.

Having gathered your walnuts, which must be done when they are not much larger than a common-sized nutmeg, wipe them very clean, and lay them for twenty-four hours in strong salt

salt and water. Then take them out, and wipe them very clean. Then throw them into a stewpan of boiling water, and, having let them boil a minute, take them out, and lay them on a coarse cloth. Take three pounds of loaf sugar, put it into your preserving-pan, set it over a charcoal fire, and put as much water as will just wet the sugar. Let it boil, and then have ready ten or twelve whites of eggs strained and beat up to a froth. Cover your sugar with froth as it boils, and skim it; then boil it and skim it till it is clear as crystal. Then just give your walnuts a scald in the sugar, take them up, and lay them to cool. Put them into your preserving pot, and pour your syrup over them.

To preserve Walnuts white.

Pare your walnuts till the whites appear, throw them as fast as you do them into salt and water, and let them lie till your sugar is ready, which must be prepared in the same manner as directed in the preceding articles. Just give them a boil in the sugar till they are tender, then take them out, and lay them in a dish to cool. As soon as they are cool, put them in your preserving-pan, and when the sugar is as warm as milk, pour it over them. When quite cold, tie them down with brandy paper.

To preserve Cucumbers.

Take some small cucumbers, and large ones that will cut in quarters; but let them be as green and as free from seeds as you can get them. Put them into a narrow-mouthed jar
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in strong salt and water, with a cabbage leaf to keep them from rising. Tie a paper over them, and set them in a warm place till they are yellow. Then wash them out, and set them over the fire in fresh water, with a little salt, and a fresh cabbage leaf over them. Cover the pan very close, but be sure that you do not let them boil. If they are not of a fine green, change your water, which will help them; then make them hot, and cover them as before. When you find them of a good green, take them off the fire, and let them stand till they are cold. Then cut the large ones into quarters, take out the seeds and soft parts, put them into cold water, and let them stand two days; but change the water twice a day, to take out the salt. Put a pound of single refined sugar into a pint of water, and set it over the fire. When you have skimmed it clean, put in the rind of a lemon, and an ounce of ginger, with the outside scraped off. Take your syrup off as soon as it is pretty thick, and as soon as it is cold, wipe the cucumbers dry, and put them into it. Boil the syrup once in two or three days for three weeks, and strengthen the syrup, if required, for the greatest danger of spoiling them is at first. When you put the syrup to your cucumbers, take care that it be quite cold.

To preserve Fruit green.

Take some green pippins, pears, plums, apricots, or peaches, and put them into a preserving pan. Cover them with vine leaves, and then with clear spring water. Put on the cover of the pan, and set them over a very clear fire.

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Take them off as soon as they begin to simmer, and take them carefully out with a slice. Then peel and preserve them as other fruit.

Marmalade of Oranges.

China oranges must be made use of for this purpose. Cut them into quarters, and squeeze out the juice. Take off the hard parts at both ends, and boil them in water till they are quite tender. Squeeze them to extract the water, and pound them in the water to a marmalade to sift. Mix it with an equal weight of raw sugar, and boil it till it turns to syrup. One pound of marmalade will require two pounds of sugar.

To preserve Morella Cherries.

Having gathered your cherries when they are full ripe, take off the stalks, and prick them with a pin. Put a pound and a half of loaf sugar to every pound of cherries. Beat part of your sugar, strew it over them, and let them stand all night. Dissolve the rest of your sugar in half a pint of the juice of currants, set it over a slow fire, and put in the cherries with the sugar. Having given them a gentle scald, take them carefully out, boil your syrup till it is thick, and then pour it on your cherries.

To preserve Green-gage Plums.

Plums for this purpose must be of the finest sort, and gathered just before they are ripe. Put them into a pan with a layer of vine leaves under them and over them; then a layer of plums on that, and proceed in this manner till your
pan

pan is almost full. Then fill it with water, and set them on a slow fire. When they are hot, and the skins begin to rise, take them off, take off the skins carefully, and put them on a sieve as you do them. Then put them into the same water, with a layer of leaves as before. Cover them close, that no steam may get out, and hang them a considerable distance from the fire till they appear green, which will require five or six hours. Then take them up carefully, and lay them on a hair sieve to drain. Make a good syrup, and boil them gently in it twice a day for two days. Then take them out, and put them in a fine clear syrup. Cover and secure them as you do other things of this nature.

Conserve of Red Roses, or any other Flowers.

Pick your rose buds, or any other flowers, of which you intend to make a conserve, cut off the white part from the red, and sift them in a sieve to take out the seeds. Then weigh them, and to every pound of flowers take two pounds and a half of loaf sugar. Beat the flowers very fine in a marble mortar, then by degrees put the sugar to them, and beat it well till they are properly incorporated together. Then put it into gallipots, properly secure it from the air, and it will keep some years.

Conserve of Orange Peel.

Having grated the rinds of some Seville oranges as thin as you can, weigh them, and to every pound of orange rind add three pounds of loaf sugar. Pound the orange rind well in a marble mortar, mix the sugar by degrees with them,

them, and beat all well together. Put it into gallipots, and tie it down so as properly to prevent the air getting to it.

Syrup of Citron.

Take some citrons, pare and slice them, and lay them in a china bowl with layers of fine sugar. The next day pour off the liquor into a glass, and clarify it over a gentle fire. Then bottle it up for use.

7^o PREPARE PICKLES of ALL SORTS.

The Preparation of Vinegars.

VINEGAR being an indispensable ingredient in the business of pickling, we shall endeavour to give the clearest and concise directions for making it; but before we proceed to that business, it may not be improper to give a word or two of advice to the young practitioner. Pickles being a very necessary article in all families, it is proper that the housekeeper should always make her own, in order to avoid buying them at shops, where they are often very improperly prepared, and ingredients made use of, which, though they may make the pickles pleasing to the eye, are often very destructive to the constitution. Well glazed stone jars are best to keep in all sorts of pickles, and though they are more expensive on the first purchase, yet, from their usefulness and durability, they are in the end much cheaper than

than earthen vessels, it having been found from experience, that salt and vinegar will escape through earthen vessels, and thereby leave the pickles dry. Never put in your fingers to take out any pickles, but make use of a wooden spoon kept clean for that purpose. Be careful that your pickles are at all times covered with vinegar, and tie them down close after you take any out.

White Wine Vinegar.

Though it should seem by the name given to this vinegar, that it is made from white wine only, yet the following directions for preparing it will shew the contrary. When you brew in the month of March or April, take as much sweet wort of the first running as will be necessary to serve you the whole year. Boil it without hops for half an hour, and then put it into a cooler. Put some good yeast upon it, and work it well. When it is done working, break the yeast into it, and put it into a cask, but be careful to fill the cask, and set it in a place where the sun has full power on it. Put no bung in the bung-hole, but put a tile over it at night, and when it rains. Let it stand till it is quite sour, which will be in the beginning of September. Then draw it off from the settlings into another cask, let it stand till it is fine, and then draw it off for use. If you have any white wine that is tart, put it into a cask, and treat it in the same manner; or you may do cyder the same way. A cask of ale turned sour, makes ale vinegar in the same manner; but none of these are fit for pickles to keep

keep long, except the white wine vinegar first mentioned.

Elder Vinegar.

Put two gallons of white wine vinegar, and the like weight of the pips of elder flowers, into a stone jar. Let them steep, and stir them every day for a fortnight. Then strain the vinegar from the flowers, press them close, and let it stand to settle. Pour it from the settlings, and put a piece of filtering paper in a funnel, and filter it through. Then put it in pint bottles, cork it close, and keep it for use.

Tarragon Vinegar.

Take some green tarragon, and pick the leaves off the stalks, just before it goes into bloom. Put a pound weight to every gallon of white wine vinegar, and treat it in the same manner as elder vinegar.

Sugar Vinegar.

Make this vinegar in the month of March or April in the following manner. To every gallon of spring water you use, add a pound of coarse Lisbon sugar; boil it, and keep skimming it as long as the scum will rise. Then pour it into a cooler, and when it is as cold as beer to work, toast a large piece of bread, rub it over with good yeast, and let it work as long as it will. Then beat the yeast into it, put it into a cask, and set it in a place where the rays of the sun have full power on it. Put a tile over over the bung-hole when it rains, and also every night; but take it off in the day-time, and

and when it is fine weather. When you find it is sour enough, which will be in the month of August, (but if it is not sour enough, let it stand till it is) draw it off, put it into a clean cask, and throw in a handful of isinglass. Let it stand till it is fine, and then draw it off for use.

To pickle Cucumbers.

Take the smallest cucumbers you can get, but let them be as free from spots as possible. Put them into strong ale and water for nine or ten days, or till they become yellow, and stir them at least twice a day, or they will grow soft. Should they become perfectly yellow, pour the water from them, and cover them with plenty of vine leaves. Set your water over the fire, and when it boils, pour it upon them. Proceed in this manner till you perceive they are of a fine green, which they will be in four or five times. Be careful to keep them well covered with vine leaves, with a cloth and dish over the top, to keep in the steam, which will help to green them the sooner. When they are greened, put them in a hair sieve to drain, and then prepare the following pickle. To every two quarts of white wine vinegar, put half an ounce of mace, ten or twelve cloves, an ounce of ginger cut into slices, an ounce of black pepper, and a handful of salt. Boil them together for five minutes, pour it hot upon your pickles, and tie them down with a bladder for use. You may pickle them with ale vinegar, or distilled vinegar, and three or four cloves of garlic or shalots may be added.

Cucumbers pickled in Slices.

Slice some large cucumbers, before they are too ripe, of the thickness of crown pieces. Put them into a pewter dish, and to every twelve cucumbers slice two large onions thin, and so on till you have filled your dish, with a handful of salt between each row. Then cover them with another pewter dish, and let them stand twenty-four hours. Then put them into a cullender, and let them drain well. Put them into a jar, cover them over with white wine vinegar, and let them stand four hours. Pour the vinegar from them into a saucepan, and boil it with a little salt. Put to the cucumbers a little mace, a little whole pepper, a large race of ginger sliced, and then pour on the boiling vinegar. Cover them close, and when they are cold, tie them down. In two or three days they will be fit to eat.

To pickle Walnuts.

Choose your walnuts in the same manner as before directed. Pare them as thin as you can, and as you pare them, throw them into a tub of spring water. Put into the water a pound of bay salt, and let them lie in it twenty four hours, when you must take them out. Put them into a stone jar, and between every layer of walnuts put a layer of vine leaves, as also at the bottom and top. Fill it up with cold vinegar, and let them stand all night. Then pour that vinegar from them into a saucepan, put into it a pound of bay salt, and set it on the fire. Let it boil, then pour it hot on your
nuts,

nuts, tie them over with a woollen cloth, and let them stand a week. Then pour that pickle away, rub your nuts clean with a piece of flannel, and put them again into your jar, with vine leaves, as above, and boil fresh vinegar. To every gallon of nutmeg sliced, cut four large races of ginger, a quarter of an ounce of mace, the same of cloves, and a quarter of an ounce of whole black pepper. Then pour your vinegar boiling hot on your walnuts, and cover them with a woollen cloth. Let them stand three or four days, and repeat the same two or three times. When cold, put in half a pint of mustard-seed, and a large stick of horse-radish sliced. Tie them down close with a bladder, and then with a leather. They will be fit to eat in a fortnight. Stick a large onion with cloves, and lay it in the middle of the pot. If you pickle your walnuts for keeping, do not boil your vinegar; but then they will not be fit to eat under six months. After they have stood one year, you may boil the pickle, and they will keep good and firm two or three years.

To pickle Onions.

Peel some small onions, and put them into salt and water. Shift them once a day for three days, and then set them over the fire in milk and water till they be ready to boil. Dry them, and pour over them the following pickle, when it has boiled, and stood to be cold. Take double-distilled vinegar, salt, mace, and one or two bay leaves. If you use any other vinegar, they will not look white.

To pickle Mangoes.

You must procure cucumbers of the largest sort, and taken from the vines before they are too ripe, or yellow at the ends. Cut a piece out of the side, and with an apple scraper or tea-spoon take out the seeds. Then put them into very strong salt and water for eight or nine days, or till they are very yellow. Stir them well two or three times each day, and put them into a pan, with a large quantity of vine leaves both over and under them. Beat a little roach alum very fine, and put into it the salt and water they came out of. Pour it on your cucumbers, and set it upon a very slow fire for four or five hours, till they are pretty green. Then take them out, and drain them in a hair sieve, and when they are cold, put to them a little horse-radish, some mustard-seed, two or three heads of garlic, a few pepper corns, a few green cucumbers sliced in small pieces, then horse-radish, and the same as before, till you have filled them. Then take the piece you cut out, and sew it on with a large needle and thread, and do all the rest in the same manner. Make the following pickle. To every gallon of ale-gar put an ounce of mace, the same of cloves, two ounces of sliced ginger, the same of long pepper, Jamaica-pepper, and black pepper, three ounces of mustard-seed tied up in a bag, four ounces of garlic, and a stick of horse-radish cut in slices. Boil them five minutes in the ale-gar, then pour it upon your pickles, and tie them down so as to prevent the air getting to them.

To

To pickle French Beans.

Gather your beans of a middling size, pour some boiling-hot water over them, and cover them close. The next day drain them and dry them. Then pour over them a boiling-hot pickle of white wine vinegar, Jamaica pepper, black pepper, a little mace, and ginger. Repeat this two or three days, or till the French beans look green. Then put them carefully by for use.

To pickle Red Cabbage.

Having sliced your cabbage crossways, put it on an earthen dish, and sprinkle a handful of salt over it. Cover it with another dish, and let it stand twenty-four hours. Then put it into a cullender to drain, and lay it in your jar. Take enough of white vinegar to cover it, a little cloves, mace, and allspice; put them in whole, with a little cochineal finely bruised. Then boil it up, and pour it either hot or cold on your cabbage. Cover it close with a cloth till it is cold, if you pour on the pickle hot, and tie it up close, that no air can get to it.

To pickle Gerkirs.

Take five hundred gerkins, and have ready a large earthen pan of spring water and salt. To every gallon of water, put two pounds of salt; mix it well together, and throw in your gerkins. Wash them out in two hours, put them to drain, let them be drained very dry, and put them into a jar. In the mean time, get a bell-metal pot, with a gallon of the best white wine vinegar, half an ounce of cloves and mace, one

ounce of allspice, one ounce of mustard-seed, a little stick of horse-radish cut in slices, six bay leaves, a little dill, two or three races of ginger cut in pieces, a nutmeg cut in pieces, and a handful of salt. Boil it up in the pot all together, and put it over the gerkins. Cover them close down, and let them stand twenty-four hours. Then put them into your pot, and simmer them over the stove till they are green; but be careful not to let them boil, as that will spoil them. Then put them into your jar, and cover them close down till they are cold. Then tie them over with a bladder, and leather over that, and put them in a cool dry place.

To pickle Radish Pods.

Make a pickle strong enough to bear an egg, with spring water and bay salt. Put your pods into it, and lay a thin board on them to keep them under the pickle. Let them stand ten days, then drain them in a sieve, and lay them on a cloth to dry. Take as much white wine vinegar as you think will cover them, boil it, and put your pods in a jar, with ginger, mace, cloves, and Jamaica pepper. Pour your vinegar boiling hot on them, cover them with a coarse cloth three or four times double, that the steam may come through a little, and let them stand two days. Repeat this two or three times. When it is cold, put in a pint of mustard-seed, and some horse-radish, and cover them as before directed.

To pickle Mushrooms.

Cut off the stalks of some small buttons, rub
off

off the skins with flannel dipped in salt, and throw them into milk and water. Drain them out, and put them into a stewpan, with a handful of salt over them. Cover them close, and put them over a gentle stove for five minutes, to draw out all the water. Then put them on a coarse cloth to drain till they are cold.

To make Mushroom Pickle.

Put a gallon of the best vinegar into a cold still, and to every gallon of vinegar put half a pound of bay salt, a quarter of a pound of mace, a quarter of an ounce of cloves, and a nutmeg cut into quarters. Keep the top of the still covered with a white cloth, and as the cloth dries, put on a wet one; but do not let the fire be too large, lest you burn the bottom of the still. Draw it as long as it tastes acid, and no longer. When you fill your bottles, put in your mushrooms, here and there put in a few blades of mace, and a slice of nutmeg. Then fill the bottles with pickle; melt some mutton fat, strain it, and pour over it. You must put your nutmeg over the fire in a little vinegar, and give it a boil. While it is hot, you may slice it as you please; when it is cold, it will crack to pieces instead of slicing.

To pickle Samphire.

Put some green samphire into a clean pan, throw over it two or three handfuls of salt, and cover it with spring water. Let it lie twenty-four hours, then put it into a saucepan, throw in a handful of salt, and cover it with good vinegar. Cover the pan close, and set it over a

flow fire. Let it stand till it is just green and crisp, and then immediately take it off, for should it remain till it be soft, it will be spoiled. Put it into your pickling pot, and cover it close. As soon as it is cold, tie it down with a bladder and leather, and keep it for use.

To pickle Capers.

The tree that bears capers is called the caper shrub or bush, of which they are the flower-buds. They are common in the western parts of Europe, and we have them in some of our gardens, but Toulon is the principal place for them. Some are sent us from Lyons; but they are flatter, and not so firm. Some come from Majorca; but they are salt and disagreeable. They gather the buds from the blossoms before they open, then spread them upon the floor of a room, where no sun enters, and there let them lie till they begin to wither. They then throw them into a tub of sharp vinegar, and, after three days, they add a quantity of bay salt. When this is dissolved, they are fit for packing for sale, and are sent to all parts of Europe. The finest capers are those of a moderate size, firm, and close, and such as have the pickle highly flavoured. Those are of little value, which are soft, flabby, and half open.

To pickle Beet Roots.

These roots are generally used as a garnish for made dishes, and are thus pickled. Having first boiled them tender, peel them, and, if agreeable, cut them into shapes. Pour over them a hot pickle of white wine vinegar, a little pepper, ginger, and sliced horse-radish.

To make Walnut Ketchup.

Grind half a bushel of green walnuts, before the shell is formed, in a crab-mill, or beat them in a marble mortar. Then squeeze out the juice through a coarse cloth, and wring the cloth well to get all the juice out. To every gallon of juice put a quart of red wine, a quarter of a pound of anchovies, the same of bay salt, one ounce of allspice, two of long and black pepper, half an ounce of cloves and mace, a little ginger, and horse-radish cut in slices. Boil all together till reduced to half the quantity, and then pour it into a pan. When it is cold, bottle it, cork it tight, and it will be fit for use in three months. If you have any pickle left in the jar after your walnuts are used, to every gallon of pickle put in two heads of garlic, a quart of red wine, and of cloves, mace, long, black, and Jamaica pepper each an ounce. Boil them all together, till it is reduced to half the quantity, pour it into a pan, and the next day bottle it for use.

To make Mushroom Ketchup.

Gather a bushel of the large flaps of mushrooms when they are dry, and bruise them with your hands. Put some at the bottom of an earthen pan, strew some salt over them, then mushrooms, then salt, till you have done. Put in half an ounce of beaten cloves and mace, the same of allspice, and let them stand five or six days, remembering to stir them up every day. Then tie a paper over them, and bake them

four hours in a slow oven. When you have so done, strain them through a cloth to get all the liquor out, and let the liquor stand to settle. Then pour it clear from the settlings; to every gallon of liquor add a quart of red wine, and, if not salt enough, a little salt, a race of ginger cut small, half an ounce of cloves and mace, and boil it till about one third is reduced; then strain it through a sieve into a pan; the next day pour it from the settlings, and bottle it for use.

To make Mushroom Powder.

Cut off the root end and peel some of the largest and thickest button mushrooms you can procure. Wipe them clean with a cloth, but do not wash them. Spread them on pewter dishes, and put them in a slow oven to dry. Let the liquor dry up in the mushrooms, as it will make the powder much stronger. When they are dry enough to powder, beat them in a mortar, and sift them through a sieve, with a little chyan pepper and pounded mace. Put the powder into small bottles for use. Be careful to cork them tight.

To pickle Artichoke Bottoms.

Boil some artichokes till you can pull off the leaves, then take off the chokes, and cut them from the stalk. Take great care that you do not let the knife touch the top. Throw them into salt and water for an hour, then take them out, and lay them on a cloth to drain. Put them into large wide-mouthed glasses, and put a little mace and sliced nutmeg between them. Fill them either with distilled vinegar, or sugar
vinegar

vinegar and spring-water. Cover them with mutton fat, and tie them down close.

To pickle Nasturtium Buds.

Gather the little nobbs as soon as the blossoms are gone off, and put them into cold salt and water. Shift them once a day for three days successively, then make a cold pickle of white wine vinegar, a little white wine, shalot, pepper, cloves, mace, nutmeg quartered, and horseradish. Then put in your buds, and tie them up close.

To make Caveach.

This is made of mackarel, which you must cut into round pieces, and divide into five or six. To six large mackarel you may take one ounce of beaten pepper, three large nutmegs, a little mace, and a handful of salt. Mix your salt and beaten spice together; then make two or three holes in each piece, and thrust the seasoning into the holes with your finger. Rub each piece all over with the seasoning, fry them brown in sweet oil, and let them stand till they are cold. Put them into a jar, cover them with vinegar, and pour sweet oil over them. They are very delicious, and if well covered, they will keep a long time.

To pickle Salmon.

Scale, gut, and wash your salmon very clean. Put your fish into a kettle of spring water boiling, with a handful of salt, a little allspice, cloves and mace. If it be small, three quarters of an hour will boil it; but if it be large, it

will take an hour. Then take out the salmon, and let it stand till it is cold. Strain the liquor through a sieve, and when it is cold, put your salmon very close in a tub or pan, and pour the liquor over it. When you want to use it, put it into a dish, with a little of the pickle, and use fennel for your garnish.

To pickle Oysters.

Put into a pan one hundred of the finest and largest rock oysters you can procure, with all their liquor with them; but take care you do not spoil their beauty by cutting them in opening. Wash them clean out of the liquor separately, put the liquor into a stewpan, and give it a boil. Then strain it through a sieve, and let it stand half an hour to settle. Then pour it from the settlings into a stewpan, and put in half a pint of white wine, half a pint of vinegar, a little salt, half an ounce of cloves and mace, a little allspice and whole pepper, a nutmeg cut in thin slices, and a dozen bay leaves. Boil it up five minutes, then put in your oysters, and give them a boil up for a minute or two. Put them into small jars, and when they are cold, put a little sweet oil at the top, and tie them down with a bladder and leather. Keep them in a cool dry place, and when you use them, untie them, skim off the oil, put them in a dish with a little of the liquor, and garnish them with green parsley. If you want oyster sauce, take them out, and put them into good anchovy sauce, with a spoonful of the pickle. For fish, or poultry, put them into a white sauce, having first washed them in warm water.

To pickle Smelts.

Beat very fine half an ounce of pepper, half an ounce of nutmeg, a quarter of an ounce of mace, half an ounce of saltpetre, and a quarter of a pound of common salt. Wash and clean a hundred of fine smelts, gut them, and lay them in rows in a jar, and between every layer of smelts strew the seasoning, with four or five bay leaves. Then boil some red wine, and pour it over them. Cover them with a plate, and when they are cold, tie them down close. Anchovies are not near so good as smelts done in this manner.

To pickle Sturgeon.

Cut a sturgeon into handsome pieces, wash it well, and tie it up with bass. Make a pickle of half spring water and half vinegar; make it pretty salt, with some cloves, mace, and allspice in it. Let it boil, and then put in your sturgeon, and boil it till it is tender. Then take it up, and let it stand till it is cold. Strain the liquor through a sieve, and then put your sturgeon into a tub or pan as close as you can. Pour the liquor over it, and cover it close. When you use it, put it into a dish, with a little of the liquor, and garnish it with green fennel or parsley. Take care that you fasten it down so close, as not to let in any air.

THE PREPARATION OF HAMS,
TONGUES, BACON, &c.*To cure Pork Hams.*

HAVING killed your hog, cut the leg and part of the hind loin in such a manner as to appear a handsome ham. Rub it well with common salt, and let it lie on a board twenty-four hours. For every ham take four ounces of bay salt, two ounces of saltpetre, and two ounces of sal prunella; beat them fine, and mix them with half a pound of coarse sugar, and two pounds of common salt. Rub the hams well with it, and lay them in a salting pan, or hollow tray. Rub them with the brine every day for a fortnight, then take them out, and wipe them dry with a cloth. Smoke them with a saw-dust fire, mixed with three or four handfuls of juniper berries, till they are thoroughly dry. Then hang them in a cold dry place; but take care not to let them touch the wall, nor each other. Neats tongues may be cured in the same manner, and boiled out of the pickle, or dried and smoked.

To cure Beef Hams.

The leg of a small fat Scotch or Welsh ox is best for this purpose; it must be cut ham fashion. Beat fine four ounces of bay-salt, two ounces of saltpetre, and two ounces of sal prunella. Mix them with half a pound of coarse sugar, two pounds of common salt, and a handful of juniper berries bruised. This quantity will

will be sufficient for about fifteen pounds of beef; but if your joint be large, you must increase the quantity in proportion. Rub the ingredients well into it, and turn it every day for a month. Then take it out, and rub it with bran or saw-dust. Dry it in the same manner you do pork hams, and hang it in a cool dry place. You may either cut a piece off for boiling, or cut it into rashers, as you have occasion for it.

Mutton Hams.

Cut a hind quarter of mutton like a ham, and take an ounce of saltpetre, a pound of coarse sugar, and the like quantity of common salt. Mix them, and rub your mutton well with them. Then lay it in a hollow tray with the skin downwards, and baste it every day for a fortnight. Roll it in saw-dust, and hang it in wood smoak for a fortnight. Then boil it, hang it in a dry place, and cut rashers of it as you want, which eat much better broiled than any other way.

To pickle Tongues.

Scrape and dry your tongues clean with a cloth, and salt them well with common salt, and half an ounce of saltpetre to every tongue. Lay them in a deep pan, and turn them every day for a week or ten days. Salt them again, and let them lie a week longer. Then take them out, dry them with a cloth, flour them, and hang them up.

To pickle Pork.

Cut your pork into pieces of a size proportioned to your powdering tub, and rub them
all

all over with saltpetre. Then mix two thirds of common salt with one third of bay salt, and rub every piece well with it. Lay the pieces in your tub as close as possible, and throw over them a little common salt.

To make Hung Beef.

Hang up the navel piece of beef in your cellar as long as it will keep good, and till it begins to be a little sappy. Then take it down, and wash it in sugar and water, one piece after another, for you must divide it into three pieces. Dry and pound very small a pound of saltpetre, and two pounds of bay salt. Mix with them two or three spoonfuls of brown sugar, and rub it well into every part of your beef. Then strew a sufficient quantity of common salt all over it, and let the beef lie close till the salt is dissolved, which will be the case in about six or seven days. Then turn it every other day for a fortnight, and after that hang it up in a warm but not in a hot place. It may hang a fortnight in the kitchen, and when you want it, boil it in bay salt and pump water till it is tender. It will keep, when boiled, two or three months, rubbing it with a greasy cloth, or putting it two or three minutes into boiling water, to take off the mouldiness.

To make Yorkshire Hung Beef.

Cut a buttock or ribs of beef in two, and bruise fine half a pound of bay salt, four ounces of saltpetre, four ounces of sal prunella, and two handfuls of juniper berries. Mix them with a pound of coarse sugar, and three pounds of

of common salt, which will be a sufficient quantity for twenty pounds weight. Rub the beef well with these ingredients, lay it in a hollow tray or pan, and turn and rub it with the pickle every day for a fortnight. Then take it out, dry it with a cloth, and hang it up to the kitchen cieling, or in a chimney where a moderate fire is kept, till it is properly dried. You may boil part of it when occasion requires, or you may cut it up in rashers and broil it, but remember to dip it first into warm water, which will make it eat much better.

To make Bacon.

Having rubbed the fitches well with common salt, let them lie so that the brine may run from them. In about a week, rub off all the salt, and put them into a tub. Rub the fitches with one pound of saltpetre, pounded and heated, and the next day rub them with salt, dry and hot. Having let them lie a week, often rubbing them, turn them, and let them lie three weeks or a month in all, rubbing them well. Then dry them, and hang them up for use.

To make Westphalia Bacon.

Take a gallon of pump water, two pounds of bay salt, the same quantity of white salt, a pound of saltpetre, a pound of coarse sugar, and an ounce of scho tied in a rag. Boil these well together half an hour, and let it stand till it is cold. Then put into it the side of a fine hog, and let it lie in the pickle for a fortnight. Then take it out, rub it over with saw-dust, and dry it

it in the same manner as before directed for hams. You may make Westphalia hams the same way, and you may prepare tongues in the same pickle; but remember to put them in pump water for six or eight hours; and before you put them into the pickle, wash them well out, and dry them with a cloth.

To make fine Sausages.

Pick part of a leg of pork or veal clean from skin or fat, and to every pound, add two pounds of beef suet. Shred both very fine, and mix them well with sage leaves finely chopped, pepper, salt, nutmeg, pounded cloves, and a little grated lemon peel. Put this close down in a pot. When you want it for use, mix it with the yolk of an egg, a few bread crumbs, and roll it into lengths.

To make Oxford Sausages.

Take a pound of young pork, fat and lean, free from skin or gristle, a pound of lean veal, and the same quantity of beef suet, all chopped fine together. Put in half a pound of grated bread, half the peel of a lemon shred fine, a nutmeg grated, six sage leaves washed and chopped very fine, a tea-spoonful of pepper, two of salt, some thyme, savory, and marjoram, shred fine. Mix these well together, and put it close down in a pan. When you use it, roll it out the size of a common sausage, and fry them of a fine brown in fresh butter, or broil them over a clear fire.

To

To make common Sausages.

Chop very fine three pounds of nice pork, fat and lean together, but free from skin and gristles. Season it with two teaspoonfuls of salt, one of beaten pepper, some sage shred fine, about three teaspoonfuls, and mix them well together. Clean some guts very nicely, and fill them, or put them down in a pot.

THE PREPARATION OF MADE WINES.

To make Smyrna Raisin Wine.

TO an hundred pounds of raisins put twenty-four gallons of water, let it stand about fourteen days, and then put it into your cask. After it has continued there six months, put a gallon of brandy to it, and bottle it as soon as it is fine.

Common Raisin Wine.

Put two hundred weight of raisins, stalks and all, into a hoghead. Having filled the cask with water, let the raisins steep a fortnight; but observe to stir them every day. Then pour off all the liquor, and press the fruit. Put both together in a nice clean vessel, just big enough to hold it, for it must be full. Let it stand till it is done hissing, or making the least noise. Then stop it close, and let it stand six months. You may then peg it, and if you find it quite clear, rack it off into another vessel, stop it close,

close, and let it stand three months longer. Then bottle it, and rack it off into a decanter when you use it.

Red Currant Wine.

You must gather your currants when they are full ripe, and choose a fine dry day for that purpose. Strip them, put them into a large pan, and bruise them with a wooden pestle. Let them stand in a tub twenty-four hours to ferment, then run it through a hair sieve, but do not let your hand touch the liquor. To every gallon of this liquor put two pounds and a half of white sugar, stir it well together, and put it into your vessel. To every six gallons put in a quart of brandy, and let it stand six weeks. If it be then fine, bottle it; if it be not, draw it off as clear as you can into another vessel, or large bottles, and put it into small bottles in a fortnight.

Grape Wine.

Bruise the grapes, and to every gallon of ripe grapes put a gallon of soft water. Let them stand a week without stirring, and then draw the liquor off fine. To every gallon of wine put three pounds of lump sugar. Put it into a vessel, but do not stop it till it has done hissing. Then stop it close, and it will be fit to bottle in six months.

Orange Wine.

Put into six gallons of spring water twelve pounds of the best powdered sugar, with the whites of eight or ten eggs well beaten. Boil it

it three quarters of an hour; and when cold, put into it six spoonfuls of yeast, and the juice of twelve lemons, which, being pared, must stand with two pounds of white sugar in a tankard. In the morning skim off the top, and then put it into the water. Then add the juice and rinds of fifty oranges, but not the white part of the rinds, and let it work all together two days and two nights. Then put to it two quarts of Rhenish or white wine, and put it into your cask.

Elder Wine.

These berries must be picked when they are full ripe, and on a dry day. Put them in a stone jar, and set them in the oven, or in a kettle of boiling water, till the jar is hot through. Then take them out, and strain them through a coarse cloth, wringing the berries. Put the juice into a clean kettle, and to every quart of juice put a pound of Lisbon sugar. Let it boil, and skim it well. When it is clear and fine, pour it into a jar. As soon as it is cold, cover it close, and keep it till you make raisin wine. Then, when you tun your wine, to every gallon of wine, put half a pint of the elder syrup.

Mead Wine.

There being several sorts of mead wines, it will be necessary to mention three of them separately. *White or Sack Mead* is made in the following manner. Put a gallon of the best honey to every five gallons of water. Set it on the fire, and boil it well one hour, remembering to skim it well. Then take it off the fire, and

and set it by to cool. Take two or three races of ginger, a stick of cinnamon, and two nutmegs. Bruise these a little, put them into a Holland bag, and let them stand in the hot liquor till it is nearly cold. Then put as much ale yeast to it as will make it work, keep it in a warm place, as they do ale, and when it has worked well, put it into a cask that will just hold it. In two or three months you may bottle it off: cork it well, and keep it for use.

Walnut Mead.

Put seven pounds of honey to every two gallons of water, and boil it three quarters of an hour. To every gallon of liquor put about twenty-four walnut leaves, pour your liquor boiling hot over them, and let it stand all night. Then take out the leaves, and pour in a cupful of yeast. Let it work two or three days, and then make it up. After it has stood three months, bottle it, cork it tight, and keep it for use.

Cowslip Mead.

Put twenty-four pounds of the best honey to ten gallons of water, and boil it till near one gallon is wasted, observing to skim it well. Cut ten lemons in halves, and put them to three quarts of the hot liquor. Put the rest of the liquor into a tub, with five pecks of cowslips, and let them stand all night. Then put in the liquor, with the lemons, six large spoonfuls of good ale yeast, and a handful of sweetbrier. Stir them all well together, and let them work three or four days. Then strain the liquor

quor from the ingredients, and put it into a cask. Let it stand six months, and then bottle it for use.

Gooseberry Wine.

Gooseberries for this purpose must be gathered when they are half ripe, and in dry weather. Pick the finest, and bruise a peck in a tub with a wooden mallet. Then take a horse-hair cloth, and press them as much as possible, without breaking the seeds. When you have pressed out all the juice, to every gallon of gooseberries put three pounds of fine dry powder sugar, and stir it all together till the sugar is dissolved. Then put it into a vessel just big enough to hold it. If it be ten or twelve gallons, let it stand a fortnight; if a twenty-gallon cask, five weeks. Set it in a cool place, then draw it off from the lees, clear the vessel of the lees, and pour in the liquor clear again. If it be a ten-gallon cask, let it stand three months; and if a twenty-gallon, four months. Then bottle off, as before directed.

Mountain Wine.

Pick all the stalks out of some fine Malaga raisins, chop them very small, and put ten pounds of them to every two gallons of spring water. Let them steep three weeks, stirring them frequently during that time. Then squeeze out the liquor, and put it into a vessel that will just hold it, but do not stop it till it has done hissing. Then bung it up close, and it will be fit for use in about six months.

Cherry

Cherry Wine.

Gather your cherries when they are full ripe, pull them off the stalks, and press them through a hair sieve. Put two pounds of lump sugar finely beaten to every gallon of liquor. Stir it together, and put it into a vessel just big enough to hold it. When it has done working and making a noise, stop it close for three months, and then bottle it off for use.

Black Cherry Brandy,

Procure eight pounds of the finest black mooroon cherries, and eight pounds of small black cherries. Pick them, and bruise them in a mortar, or you may use them whole, if you please. Put them into a cask, and pour six gallons of brandy over them. Put in two pounds of loaf sugar broken to pieces, a quart of sack, stir all well together, and let it stand two months. Then draw it off into pint bottles, cork it tight, and keep it for use. It is much finer when made with Morella cherries.

Birch Wine.

The proper season for extracting the liquor from the birch tree is the beginning of March, while the sap is rising, and before the leaves shoot out; for when the sap is come forward, and the leaves appear, the juice being long digested in the bark, grows thick and coloured, which before was thin and clear. The method of extracting the juice is by boring holes in the body of the tree, and putting in fosslets, which are commonly made of the branches of elder,
the

the pith being taken out. You may, without hurting the tree, if it be large, tap it in several places, four or five at a time, and by those means procure from different trees several gallons every day. If you have not enough in one day, the bottles in which it drops must be corked close, and refined or waxed. At any rate, however, make use of it as soon as you can. Take the sap and boil it as long as any scum rises, skimming it all the time. To every gallon of liquor put four pounds of good sugar, and the thin peel of a lemon. Boil it afterwards half an hour, skimming it well. Then pour it into a clean tub, and when it is almost cold, set it to work with yeast spread upon a toast. Let it stand five or six days, stirring it often. Then take a cask just big enough to hold the liquor. Fire a large match dipped in brimstone, throw it into the cask, and stop it close till the match is extinguished. Tun your wine, and lay the bung on softly, till you find it has done working. Stop it close, keep it three months, and then bottle it for use.

Balm Wine.

Boil twenty pounds of lump sugar in four gallons and a half of water one hour gently, and put it into a tub to cool. Bruise two pounds of the tops of green balm, and put them into a barrel with a little new yeast, and when the liquor is nearly cold pour it on the balm. Stir it well together, and let it stand twenty-four hours, stirring it frequently. Then bung it up, and let it stand six weeks. Then bottle it off, put a lump of sugar into each bottle, cork it

it tight, and the longer it is kept, the better it will be.

Raspberry Wine.

Bruise some fine raspberries with the back of a spoon, then strain them through a flannel bag into a stone jar. To each quart of juice put a pound of double-refined sugar, stir it well together, and cover it close. Let it stand three days, and then pour it off clear. To a quart of juice put two quarts of white wine; then bottle it off, and it will be fit to drink in a week.

Raspberry Brandy.

Pick two gallons of raspberries clean from the stalks, bruise them with your hands, and put them into a cask. Put to them eight gallons of good brandy, two pounds of loaf sugar finely beaten, and a quart of sack. Stir all well up together, and let it stand a month. Then draw it off clear into another cask, and when it is fine, bottle it: cork the bottles well, and keep it for use.

Orange Shrub.

Take twenty gallons of water, and break into it, in small pieces, one hundred pounds of loaf sugar. Boil it till the sugar be melted, skim it well, and put it in a tub to cool. When cold, put it into a cask, with thirty gallons of good Jamaica rum, and fifteen gallons of orange juice: but mind to strain all the seeds out of the juice. Mix them well together, then beat up the whites of six eggs very well, stir them well in, let it stand a week to fine, and then draw

draw it off for use. The same rules will hold good for the making of any quantity you please.

Damson Wine.

Having gathered your damsons on a fine day, and when they are ripe, weigh them, and bruise them. Put them into a stone stein that has a cock in it, and to sixteen pounds of fruit boil two gallons of water. Skim it, pour it over the fruit scalding hot, and let it stand two days. Then draw it off, and put it into a vessel, and to every two gallons of liquor put five pounds of fine sugar. Fill up the vessel, and stop it close. Keep it in a cool cellar for twelve months, then bottle it, and put a small lump of sugar into each bottle. Cork them well, and it will be fit for use in two months after.

Cowslip, or Clary Wine.

Put twelve pounds of sugar, the juice of six lemons, and the whites of four eggs well beaten, into six gallons of water. Let it boil half an hour, and skim it well. Take a peck of cowslips, (if they be dry, half a peck will do) and put them into a tub with the thin peelings of six lemons. Then pour on the boiling liquor, and stir them about. When almost cold, put in a thin toast, baked dry, and rubbed with yeast, and let it stand two or three days to work. If you put in, before you tun it, six ounces of syrup of citron, or lemons, with a quart of Rhenish wine, it will be a great addition. The third day strain it off, and squeeze the cowslips through a coarse cloth; then strain it through a flannel bag, and tun it up. Lay
M the

the bung loose two or three days, to see if it works; and, if it does not, bung it down tight, let it stand three months, and then bottle it for use.

THE PREPARATION OF CORDIAL WATERS.

Cordial Poppy Water.

BEFORE we proceed to the preparation of cordial waters, it may not be amiss to premise a few particulars. If you make use of a limbec, be careful to fill the top with cold water, when you set it on, make a paste of flour and cold water, and close the bottom of your still with it. Be particularly careful not to let your fire be so hot as to endanger its boiling over, as that will weaken the spirit of your water. The water on the top of your still should be frequently changed, and never suffered to be scalding hot, which will prevent your still dropping gradually. If you use a hot still, when you put on the top, dip a cloth in white lead and oil mixed together, and lay it well over the edges of your still, and a coarse cloth over the top. Make a slow fire under it, but mind and keep it very clear; and when your cloth is dry, dip it in cold water, and lay it on again. If your still be very hot, wet another cloth, and lay it round the top. When you use a worm still, keep your tub full to the top with water, and change it often, to prevent its growing hot. When the young practitioner has

has strongly fixed these preliminaries in his mind, he may then proceed to the preparation of Cordial Poppy water, and the other articles hereafter mentioned. Put a peck of poppies, and two gallons of very good brandy, into a wide-mouthed glass, and let them stand forty-eight hours. Then strain out the poppies, take a pound of raisins of the sun stoned, an ounce of coriander seeds, and an ounce of liquorice sliced. Bruise them all together, and put them into the brandy, with a pound of good powder sugar. Let them stand four or eight weeks, shaking it every day, and then strain it off and bottle it close for use.

To make Milk Water.

Take of rue, carduus, and wormwood, each two large handfuls; four handfuls of mint, as much balm, and as much angelica. Cut these a little, and put them into a cold still, and put to them three quarts of milk. Let your fire be quick till your still drops, and then slacken it. You may draw off two quarts: the first quart will keep all the year.

To make Aqua Mirabilis.

Take cloves, mace, nutmeg, cinnamon, gal-lingal, cubebs, and cardamums, of each four drams; put to them two pints of the juice of celendine, one pint of the juice of spearmint; the juice of balm, flowers of melilot, cowslip, rosemary, borrag, bugloss, and marygolds, of each six drachms; seeds of carraway, coriander, and fennel, of each four drachms; four quarts of the best sack, and two quarts of white

wine; the strongest brandy, angelica water, and rose-water, of each a quart. Bruise the spices and seeds, and steep them with the herbs and flowers in their juices, waters, sack, white wine and brandy, all night. In the morning, distil it in a common still pasted up; and from this quantity you may draw off two gallons at least. Sweeten it to your taste with sugarcandy, bottle it up, and keep it in a cool place.

To make Treacle Water.

Take four pounds of the juice of green walnuts; balm, marygold, rue, and carduus, of each three pounds; half a pound of roots of butter bur; one pound of roots of burdock; angelica and mastic wort, of each half a pound; leaves of scordium six handfuls; Venice treacle and mithridates, of each half a pound; old Canary wine two pounds; white wine vinegar, six pounds; and juice of lemon, the same quantity. Distil this in an alembic.

To make Angelica Water.

Wash eight handfuls of the leaves of angelica, cut them, and lay them on a table to dry. As soon as they are dry, put them into an earthen pot, and put to them four quarts of strong wine lees. Let it stand twenty-four hours, but stir it twice in that time. Then put it into a warm still, or alembic, and draw it off. Cover your bottles with a paper, and prick holes in them, and let them stand thus two or three days. Then mix all together, and sweeten it; and when it is settled, bottle it up, and stop it close.

To make Fever Water.

Take ten green walnuts, two ounces of carduus seeds and marygold flowers, and three ounces of Virginia snake-root; carduus water and poppy water, one quart of each, and one ounce of hartshorn. Slice the walnuts, and steep all in the waters a fortnight. Then add to it half an ounce of London treacle, and distil the whole in an alembic pasted up.

Red Rose-bud Water.

Take four gallons of roses, and wet them in near two gallons of water. Then distil them in a cold still. Take the same stilled water, and put into it as many fresh roses as it will wet. Then distil them again. In the same manner you may distil mint, balm, parsley, and pennyroyal waters.

Black Cherry Water.

Bruise six pounds of black cherries, and put to them the tops of rosemary, sweet marjoram, spearmint, angelica, balm, and marygold flowers, of each a handful; dried violets an ounce; anise-seeds and sweet fennel seeds, of each half an ounce. Bruise the seeds well, and cut the herbs small. Mix all together, and distil them off in a cold still.

Peppermint Water.

Cut your peppermint, which must be gathered when it is full grown, and before it seeds, into short lengths. Fill your still with it, and cover it with water. Then make a good fire

M 3

under

under it, and when it is near boiling, and the still begins to drop, if your fire be too hot, draw a little from under it, to keep it from boiling over, or your water will be muddy. The slower your still drops, the clearer and stronger your water will be; but do not reduce it too low. Bottle it the next day, let it stand three or four days to take off the fiery taste of the still, then cork it well, and it will keep a long time.

Orange or Lemon Water.

Take the outer rinds of fifty oranges or lemons, put them into six quarts of brandy and one quart of sack, and let them steep in it one night. The next night distil them into a cold still, and draw it off till it begins to taste sour. Sweeten it to your taste with double-refined sugar, and mix the first, second, and third runnings together. If it be lemon water, it should be perfumed with two grains of ambergris, and one of musk. Grind them fine, tie them in a rag, and let it hang five or six days in each bottle, or you may put to them three or four drops of the tincture of ambergris. Take care that you cork it well, and it will remain good a great while.

Nutmeg Water.

Put one pound of nutmegs beat up in a mortar to two gallons of brandy, and the same quantity of water. Let it stand all night, and then draw it off in a warm still.

Hysterical Water.

Take seeds of wild parsnip, betony, and roots of lovage, of each two ounces; roots of single piony

piony four ounces; of mistletoe of the oak three ounces; myrrh a quarter of an ounce, and castor half an ounce. Beat all these together, and add to them a quarter of a pound of dried millepedes. Pour on these three quarts of mugwort water, and two quarts of brandy. Let them stand in a close vessel eight days, and then still it in a cold still pasted up. You may draw off nine pints of water, and sweeten it to your taste. Mix all together, and bottle it up.

Surfeit Water.

Take chives, sage, balm, mint, rue, Roman wormwood, scurvy-grass, brook lime, and water cresses, of each one handful; green merery two handfuls; poppies, if fresh, half a peck; but, if they be dry, use only half the quantity; cochineal and saffron, sixpennyworth of each; anniseeds, carraway seeds, coriander and cardamum seeds, of each an ounce; two ounces of scraped liquorice; a pound of split figs, the same quantity of raisins of the sun stoned, an ounce of juniper berries bruised, an ounce of beaten nutmeg, an ounce of mace bruised, and the same of sweet fennel seeds also bruised, with a few flowers of rosemary, marigold, and sage. Put all these into a large stone jar, put to them three gallons of French brandy. Cover it close, and let it stand near the fire for three weeks. Stir it three times a week, and be sure to keep it close stopped, and then strain it off. Bottle your liquor, and pour on the ingredients a bottle more of French brandy. Let it stand a week, stirring it once a day, then distil it in a cold still, and you will have a fine white surfeit water.

water. Though this is best made in summer, yet you may make it any time of the year, if you live in London, where the ingredients are always to be had either in a green or dry state.

Rose Water.

Roses for this purpose must be gathered on a fine day, when they are full blown. Pick off the leaves, and to a peck put a quart of water. Then put them into a cold still, make a slow fire under it, and the flower you distil it the better it will be. Then bottle it, and you may cork it after two or three days.

Lavender Water.

Take two pounds of lavender pips, and put them into two quarts of water. Put them into a cold still, and put a slow fire under it. Distil it off very slowly, and put it into a pot till you have distilled all your water. Then clean your still well out, and put your lavender water into it, and distil it off again slowly. Put it into your bottles, and cork it well.

A
CATALOGUE

OF THE

*Various Articles in Season in the different
Months of the Year.*

JANUARY.

MEAT.

BEEF

Mutton

Veal

House-Lamb

Pork

POULTRY, &c.

Pheasant

Partridge

Hares

Rabbits

Woodcocks

Snipes

} Game

Turkeys

Capon

Pullets

Fowls

Chickens

Tame Pigeons

FISH.

Carp

Tench

Perch

Lampreys

Eels

Turbot

Thornback

Skate

Sturgeon

Smelts

M 5

Craw-fish

Craw-fish
Cod
Soles
Flounders
Plaice

Whittings
Lobsters
Crabs
Prawns
Oysters

VEGETABLES.

Cabbage
Savoy
Coleworts
Sprouts
Brocoli, purple and
white
Spinach
Lettuces
Cresses
Mustard
Rape
Radish
Turnips
Tarragon
Sage
Parsnips
Carrots
Turnips
Potatoes
Scorzonera
Skirrets

Cardoons
Beets
Parsle
Sorrel
Chervil
Celery
Endive
Mint
Cucumbers in hot
houses
Thyme
Savory
Pot-Marjoram
Hyfop
Salsifie
*To be had, though not in
Season*
Jerusalem Artichokes
Asparagus
Mushrooms

FRUIT.

Apples
Pears
Nuts
Almonds

Services
Medlars
Grapes

FEBRUARY

FEBRUARY.

MEAT.

Beef	House-Lamb
Mutton	Pork
Veal	

POULTRY, &c.

Turkeys	Pheasants
Capons	Partridges
Pullets	Woodcocks
Fowls	Snipes
Chickens	Hares
Pigeons	Tame Rabbits

FISH.

Cod	Lobsters
Soles	Crabs
Sturgeon	Oysters
Flounders	Prawns
Plaice	Tench
Turbot	Perch
Thornback	Carp
Skate	Eels
Whittings	Lampreys
Smelts	Craw-fish

VEGETABLES, &c.

Cabbage	Sorrel
Savoys	Celery
Coleworts	Chard Beets
Sprouts	Lettuces
Brocoli, purple and white	Cresses
	Burnet
	M 6
	Mustard

Mustard	Tansey
Rape	Thyme
Radishes	Savory
Turnips	Marjoram
Tarragon	<i>Also may be had</i>
Mint	Forced Radishes
Asparagus	Cucumbers
Kidney Beans	Onions
Carrots	Leeks
Turnips	Shalots
Parsnips	Garlick
Potatoes	Rocombole
Cardoons	Salfifie
Beets	Skirret
Parsley	Scorzonera
Chervil	Jerusalem Artichokes
Endive	

FRUIT.

Pears	Grapes
Apples	

MARCH.

MEAT.

Beef	House-Lamb
Mutton	Pork
Veal	

POULTRY, &c.

Turkeys	Capons	
Pullets	Fowls	
		Chickens

Chickens
Ducklings

Pigeons
Tame rabbits

FISH.

Carp
Tench
Turbot
Thornback
Skate
Eels
Mulletts
Plaice

Flounders
Lobsters
Soles
Whittings
Crabs
Craw-fish
Prawns

VEGETABLES.

Carrots
Turnips
Parfnips
Jerusalem artichokes
Onions
Garlick
Shalots
Brocoli
Cardoons
Beets
Parsley
Fennel
Celery
Endive
Tansey
Rape
Radishes
Coleworts
Borecole

Cabbages
Savoys
Spinach
Turnips
Tarragon
Mint
Mushrooms
Lettuces
Chives
Cresses
Mustard
Burnet
Thyme
Winter-favory
Pot-marjoram
Hyfop
Fennel
Cucumbers
Kidney-beans

FRUIT.

Pears

Apples

Forced strawberries

A P R I L.

MEAT.

Beef

Mutton

Veal

Lamb

POULTRY, &c.

Pullets

Fowls

Chickens

Ducklings

Pigeons

Rabbits

Leverets

FISH.

Crabs

Chub

Tench

Trout

Craw-fish

Salmon

Turbot

Soles

Skate

Mulletts

Smelts

Herrings

Lobsters

Prawns

VEGETABLES.

Coleworts

Sprouts

Brocoli

Spinach

Fennel

Parsley

Chervil

Young onions

Celery

Endive

Sorrel

Burnet

Tarragon

Radishes

Lettuces

All sorts of small sallad

Thyme

All sorts of pot-herbs

FRUIT.

Apples

Pears

Forced cherries and

Apricots for tarts

MAY

M A Y.

MEAT.

Beef	Mutton	Veal	Lamb
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POULTRY, &c.

Pullets	Ducklings
Fowls	Turkey poults
Chickens	Rabbits
Green geese	Leverets

FISH.

Carp	Turbot
Tench	Herrings
Eels	Smelts
Trout	Lobsters
Chub	Craw-fish
Salmon	Crabs
Soles	Prawns

VEGETABLES, &c.

Early potatoes	Lettuces
Carrots	Cresses
Turnips	Mustard
Radishes	All sorts of small salad
Early cabbages	herbs
Cauliflowers	Thyme
Artichokes	Savory
Spinach	All other sweet herbs
Parsley	Pease
Sorrel	Beans
Barley	Kidney beans
Mint	Asparagus
Purslane	Tragopogon
Fennel	Cucumbers, &c.

FRUIT.

Pears
Apples
Strawberries
Cherries

And melons
With green apricots
Gooseberries
And currants for tarts

J U N E.

MEAT.

Beef Mutton Veal Lamb Buck venison

POULTRY, &c.

Fowls
Pullets
Chickens
Green geese
Ducklings

Turkey poults
Plovers
Wheat-ears
Leverets
Rabbits

FISH.

Trout
Carp
Tench
Pike
Eels
Salmon
Soles
Turbot

Mulletts
Mackarel
Herrings
Smelts
Lobsters
Craw-fish
Prawns

VEGETABLES, &c.

Carrots
Turnips
Potatoes

Parsnips
Radishes
Onions

Beans

Beans	Parsley
Pease	Purflane
Asparagus	Rape
Kidney beans	Cresses
Artichokes	All other small fallad-
Cucumbers	ing
Lettuces	Thyme
Spinach	All sorts of pot-herbs

FRUIT.

Cherries	Pears
Strawberries	Some peaches
Gooseberries	Nectarines
Currants	Grapes
Apricots	Melons
Apples	Pine apples

J U L Y.

MEAT.

Beef Mutton Veal Lamb Buck Venison

POULTRY, &c.

Pullets	Wheat-ears
Fowls	Plovers
Chickens	Pigeons
Ducklings	Green geese
Turkey poults	Young partridges
Ducks	Leverets
Pheasants	Rabbits

FISH.

FISH.

Cod
Haddocks
Mulletts
Mackarel
Tench
Pike
Herrings
Soles
Plaice

Flounders
Eels
Lobsters
Skate
Thornback
Salmon
Carp
Prawns
Craw-fish

VEGETABLES, &c.

Carrots
Turnips
Potatoes
Radishes
Onions
Garlick
Rocombole
Scorzonera
Salsifie
Mushrooms
Cauliflowers
Cabbages
Sprouts
Artichokes
Celery
Endive

Finocha
Chervil
Sorrel
Purslane
Lettuce
Cresses
All sorts of small sallad
herbs
Mint
Balm
Thyme
All other pot-herbs
Pease
Beans
Kidney beans.

FRUIT.

Pears
Apples
Cherries
Peaches
Nectarines
Plumbs

Apricots
Gooseberries
Strawberries
Raspberries
Melons
Pine Apples

AUGUST.

MEAT.

Beef Mutton Veal Lamb Buck Venison

POULTRY, &c.

Fowls
Pullets
Ducklings
Leverets
Pheasants
Wild Ducks
ChickensGreen geese
Turkey poults
Rabbits
Pigeons
Wheat ears
Plovers

FISH.

Cod
Haddock
Flounders
Plaice
Skate
Thornback
Mulletts
MackarelHerrings
Pike
Carp
Eels
Lobsters
Craw-fish
Prawns
Oysters

VEGETABLES, &c.

Carrots
Turnips
Potatoes
Radishes
Onions
Garlick
Shalots
Scorzoneria
SalsifiePease
Beans
Kidney beans
Mushrooms
Artichokes
Cabbage
Cauliflowers
Sprouts
Beets

Celery

Celery
Endive
Finocha
Parsley
Lettuces

All sorts of small sallad
Thyme
Savory
Marjoram
All sorts of sweet herbs

FRUIT.

Peaches
Nectarines
Plums
Cherries
Apples
Pears
Grapes
Figs

Filberts
Mulberries
Strawberries
Gooseberries
Currants
Melons
Pine Apples

SEPTEMBER.

MEAT.

Beef
Veal
Mutton

Lamb
Pork
Buck Venison

POULTRY, &c.

Geese
Turkies
Teals
Pigeons
Larks
Pullets
Fowls

Hares
Rabbits
Chickens
Ducks
Pheasants
Partridges

FISH.

FISH.

Cod
Haddock
Flounders
Plaice
Thornbacks
Skate
Soles

Smelts
Salmon
Carp
Tench
Pike
Lobsters
Oysters

VEGETABLES.

Carrots
Turnips
Potatoes
Shalots
Onions
Leeks
Garlick
Scorzonera
Salfisie
Pease
Beans
Kidney beans
Mushrooms
Artichokes
Cabbages

Sprouts
Cauliflowers
Cardoons
Endive
Celery
Parsley
Finocha
Lettuces, and all sorts
of small sallads
Chervil
Sorrel
Beets
Thyme, and all sorts of
soup herbs

FRUIT.

Peaches
Plums
Apples
Pears
Grapes
Walnuts
Filberts
Hazel nuts

Medlars
Quinces
Lazaroles
Currants
Morello cherries
Melons
Pine Apples

OCTOBER.

MEAT.

Beef
Mutton
Lamb

Veal
Pork
Doe Venison

POULTRY, &c.

Geese
Turkies
Pigeons
Pullets
Fowls
Chickens
Rabbits
Wild ducks
Teals

Widgeons
Woodcocks
Snipes
Larks
Dotterels
Hares
Pheasants
Partridges

FISH.

Dorees
Holobets
Bearbet
Smelts
Brills
Gudgeons
Pike
Carp

Tench
Perch
Salmon trout
Lobsters
Cockles
Muscles
Oysters

VEGETABLES.

Cabbages
Sprouts
Cauliflowers
Artichokes
Carrots

Parsnips
Turnips
Potatoes
Skirrets
Salsifie

Scorzonera

Scorzoneria
Leeks
Shalots
Garlick
Rocombole
Celery
Endive
Cardoons
Chervil

Finocha
Chard beets
Corn fallad
Lettuces
All sorts of young fallad
Thyme
Savory
All sorts of pot herbs

FRUIT.

Peaches
Grapes
Figs
Medlars
Services
Quinces

Black and white bullace
Walnuts
Filberts
Hazle-nuts
Pears
Apples

NOVEMBER.

MEAT.

Beef
Mutton
Veal

House-lamb
Doe venison

POULTRY, &c.

Geese
Turkies
Fowls
Chickens
Pullets
Pigeons
Wild ducks
Teals
Widgeons

Woodcocks
Snipes
Larks
Dotterels
Hares
Rabbits
Partridges
Pheasants

FISH.

Gurnets	Pike
Dorees	Tench
Holobets	Gudgeons
Bearbet	Lobsters
Salmon	Oysters
Salmon trout	Cockles
Smelts	Muscles
Carp	

VEGETABLES, &c.

Carrots	Sprouts
Turnips	Coleworts
Parsnips	Spinage
Potatoes	Chard beets
Skirret	Cardoons
Salsifie	Parsley
Scorzonera	Cresses
Onions	Endive
Leeks	Chervil
Shalots	Lettuces
Rocombole	All sorts of small fallad
Jerusalem artichokes	herbs
Cabbages	Thyme, and all other
Cauliflowers	pot herbs
Savoys	

FRUIT.

Pears	Walnuts
Apples	Medlars
Bullace	Services
Chestnuts	Grapes
Hazle-nuts	

DECEMBER

DECEMBER.

MEAT.

Beef	House-lamb
Mutton	Pork
Veal	Doe venison

POULTRY, &c.

Geese	Woodcocks
Turkies	Snipes
Pullets	Larks
Pigeons	Wild ducks
Capons	Teals
Fowls	Widgeons
Chickens	Dotterels
Hares	Partridges
Rabbits	Pheasants

FISH.

Turbot	Codlings
Gurnets	Soles
Sturgeon	Carp
Dorees	Gudgeons
Holobets	Eels
Bearbet	Cockles
Smelts	Muscles
Cod	Oysters

VEGETABLES, &c.

Cabbages	Parsnips
Savoys	Turnips
Brocoli, purple and white	Lettuces
Carrots	Cresses
	All sorts of small fallad
	N Parsley

Potatoes	Garlick
Skirrets	Rocombole
Scorzonera	Celery
Salfifie	Endive
Leeks	Beets
Onions	Spinach
Shalots	Parsley
Cardoons	Thyme
Forced asparagus	All sorts of pot herbs

FRUIT.

Apples	Chefnuts
Pears	Walnuts
Medlars	Hazle-nuts
Services	Grapes

DIRECTIONS

DIRECTIONS FOR CARVING.

To cut up a Hare.

THOUGH carving may not be considered as the indispensable province of a cook, yet it is certainly of the housekeeper, who is often obliged to take her place at the head of the table, where every eye is upon her, who never fail either to applaud or condemn her, according to the manner in which she discharges that office. We shall therefore lay down a few general rules, accompanied with practical observations, which we hope will not fail of making this difficult matter very easy and familiar. The best way of cutting up a hare, see No. 1, is to put the point of the knife under the shoulder at *g*, and cut through all the way down to the rump, on one side of the back bone, in the line *g, b*. When you have done thus, cut it in the same manner on the other side, at an equal distance from the back bone, by which means the body will be nearly divided into three. You may now cut the back through the spine or back bone, into several small pieces, more or less, in the lines *i, k*. The back is by far the tenderest part, fullest of gravy, and considered as the most delicate. The flesh of the leg is next in estimation to the back, though the meat is firmer, closer, and less juicy. The

shoulder must be cut off in the circular dotted line *e, f, g*. Put the head on a clean pewter plate, so as to have it under your hand, and turning the nose to you, hold it steady with your fork, so that it may not slip from under the knife. You must then put the point of the knife into the skull, and thus the head may be easily divided into two. Remember, when you help a person to any part of a hare, to give with it a spoonful of pudding. The method of cutting up a hare as above directed, can only be done when the hare is young. If it be old, the best method is, to put your knife pretty close to the back-bone, and cut off the leg; but, as the hip-bone will be in your way, turn the back of the hare towards you, and endeavour to hit the joint between the hip and the thigh-bone. When you have separated one, cut off the other, and then cut a long narrow slice or two on each side of the back-bone, in the direction *g, b*. Then divide the back-bone into as many parts as you please; all which may be easily acquired by a little attention and practice.

A Goose. See Plate No. 2.

Put the neck end of the goose before you, and begin by cutting two or three long slices, on each side of the breast, in the lines *a, b*, quite to the bone. Then take off the leg, by turning the goose up on one side, putting the fork through the small end of the leg-bone, and pressing it close to the body, which, when the knife has entered at *d*, will easily raise the joint. Then pass the knife under the leg, in the

the direction *d, e*. If the leg hangs to the carcass at the joint *e*, turn it back with the fork, and, if the goose be young, it will easily separate. Having thus taken off the leg, proceed to take off the wing, by passing the fork through the small end of the pinion, pressing it close to the body, and entering the knife at *c*, and passing it under the wing in the direction *c, d*. This is a nice thing to hit, and can be acquired only by practice. When you have taken off the leg and wing on one side, do the same on the other. Then cut off the apron in the line, *f, e, g*, having done which, take off the merrythought in the line *i, h*. All the other parts are to be taken off in the same manner as directed for a fowl in the following article, which see. A goose is seldom quite dissected, like a fowl, unless the company be very large. The parts of a goose most esteemed are, slices from the breast; the fleshy part of the wing, which may be divided from the pinion; the thigh-bone, or drumstick, as it is called; the pinions, and the side-bones. If sage and onion be put into the body of the goose, which is not now so much in fashion as formerly, when you have cut off the limbs, draw the stuffing out with a spoon from whence the apron is taken, and mix it with the gravy, which should first be poured hot into the body of the goose.

A Roasted Fowl. See Plate, No 3.

The fowl is here represented as laying on its side, with one of the legs, wings, and neck-bone taken off. A boiled fowl is cut up in the

N 3

same

same manner as one roasted. In a boiled fowl, the legs are bent inwards, and tucked into the belly; but previous to its being sent to table, the skewers are withdrawn. The most convenient method of cutting up a fowl, is to lay it on your plate, and, as you separate the joints, in the lines *a, b, d*, put them into the dish. The legs, wings, and merry-thought, being removed in the same manner as directed for cutting up a goose, the next thing is to cut off the neck-bones. This is done by putting in the knife at *g*, and passing it under the long broad part of the bone in the line *g, b*, then lifting it up, and breaking off the end of the shorter part of the bone, which adheres to the breast-bone. All the parts being thus separated from the carcase, divide the breast from the back, by cutting through the tender ribs on each side, from the neck quite down to the vent or tail. Then lay the back upwards on your plate, fix your fork under the rump, and placing the edge of the knife in the line *b, e, c*, and pressing it down, lift up the tail, or lower part of the back, and it will readily divide, with the help of your knife, in the line *b, e, c*. In the next place, lay the lower part of the back upwards in your plate, with the rump from you, and cut off the side-bones, or sidesmen, as they are generally called, by forcing the knife through the rump bone, in the line *e, f*, when your fowl will be completely cut up.

A Pig.

A Pig. See Plate, No. 4.

It is not the custom at present to send a pig up to table whole, but is usually cut up by the cook, who takes off the head, splits the body down the back, and garnishes the dish with the chops and ears. Before you help any one at table, first separate the shoulders from the carcase, and then the legs, according to the direction given by the dotted line *c, d, e*. The most delicate part of the pig is that about the neck, which may be cut off in the line *f, g*. The next best parts are the ribs, which may be divided in the line, *a, b, &c.* and the others are pieces cut from the legs and shoulders. A pig, indeed, produces such a variety of delicate bits, that the palate of almost every one may be suited.

A Pheasant. See Plate, No. 5.

The bird appears, in the representation here given, in a proper state for the spit, with the head tucked under one of the wings. When laid in the dish, the skewers drawn, and the bird carried to table, it must be thus carved. Fix your fork in that part of the breast where the two dots are marked, by which means you will have a full command of the bird, and can turn it as you think proper. Slice down the breast in the lines *a, b*; and then proceed to take off the leg on one side, in the direction *d, e*, or in the circular dotted line *b, d*. This done, cut off the wing on the same side, in the line, *c, d*. When you have separated the leg
and

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and wing on one side, do the same on the other, and then cut off, or separate from the breast-bone, on each side of the breast, the parts you before sliced or cut down. Be very attentive in taking off the wing. Cut it in the notch *a*; for if you cut too near the neck, as at *g*, you will find yourself interrupted by the neck-bone, from whence the wing must be separated. Having done this, cut off the merry-thought, in the line *f, g*, by passing the knife under it towards the neck. With respect to the remaining parts, they are to be cut up in the same manner as directed for a roast fowl. The breast, wings, and merry-thought, are the parts most admired in a pheasant.

A Partridge. See No. 6.

This is a representation of a partridge as just taken from the spit; but before it be served up, the skewers must be drawn out of it. It is cut up in the same manner as a fowl. The wings must be taken off in the lines *a, b*, and the merry-thought in the line *c, d*. The prime parts of a partridge are the wings, breast, and merry-thought. The wing is considered the best, and the tip of it reckoned the most delicate morsel of the whole.

Pigeons. See No. 7 and 8.

These are the representations of two pigeons, the one with the back, the other with the breast uppermost. Pigeons are sometimes cut up in the same manner as chickens; but as the

the lower part, with the thigh, is in general most preferred, and as, from its small size, half a one is not too much for most appetites, they are seldom carved now, otherwise than by fixing the fork at the point *a*, entering the knife just before it, and dividing the pigeon into two, cutting away in the lines *a, b*, and *a, c*, No. 7, at the same time bringing the knife out at the back, in the direction *a, b*, and *a, c*, No. 8.

A Fore Quarter of Lamb. See No. 9.

A fore quarter of lamb is always roasted, and when it comes to table, before you can help any one, you must separate the shoulder from the breast and ribs, by passing the knife under, in the direction *c, g, d, e*. The shoulder being then taken off, the juice of a lemon, or Seville orange, should be squeezed upon the part it was taken from, a little salt added, and the shoulder replaced. The gristly part must then be separated from the ribs, in the line *f, g*, and then all the preparatory business to serving will be done. The ribs are generally most esteemed, and one, two, or more, may be easily separated from the rest, in the line *a, b*; but to those who prefer the gristly part, a piece or two may be cut off in the line *b, i*, &c. If your quarter be grass lamb, and runs large, you may put the shoulder into another dish, and carve it in the same manner as a shoulder of mutton usually is.

A Haunch

A Haunch of Venison. See Plate, No. 10.

Cut down to the bone, in the line *b, c, a*. Then turn the dish, with the end *d* towards you, put in the point of the knife at *c*, and cut it down as deep as you can, in the direction *c, d*, so that the two strokes will then form the resemblance of the letter T. Having cut it thus, you may cut as many slices as are necessary, according to the number of the company, cutting them either on the right or left. As the fat lies deeper on the left, between *d* and *a*, to those who are fond of fat, as is the case with most admirers of venison, the best flavoured and fattest slices will be found on the left of the line *c, d*, supposing the end *d* turned towards you. In cutting the slices, remember that they must not be either too thick or too thin. With each slice of lean, add a proportion of fat, and put a sufficient quantity of gravy into each plate. Currant jelly should always be served up with venison, as most people in general like it.

We might enlarge this article considerably, by describing the different methods of carving the various joints of butcher's meat; but, as we suppose every housekeeper is well acquainted with that business, we forbear entering on so unnecessary a detail.

FINIS.